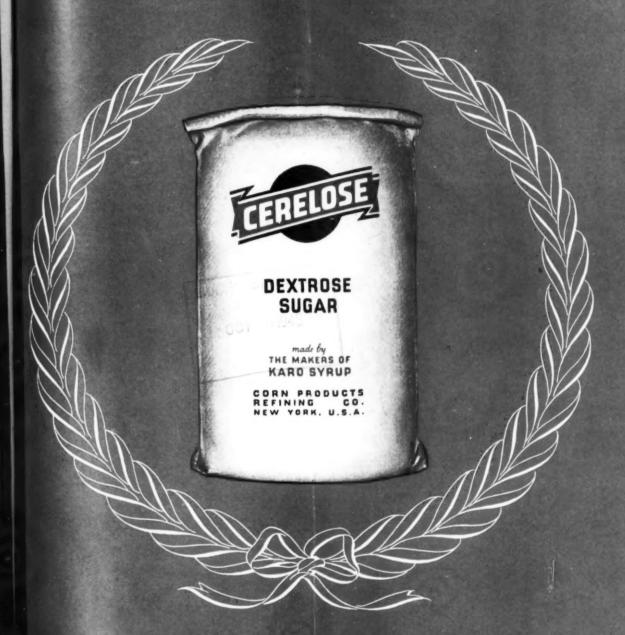
THE NATIONAL

## PROVISIONER

OCTOBER 27 - 1945

ading Publication in the Meat Packing and Allied Industries Since 1891



CORN PRODUCTS SALES COMPANY

17 BATTERY PLACE, NEW YORK 4, N. Y.



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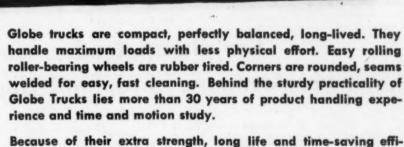
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CKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The National Provisioner-October 27, 1945

Page 5



## For plump, tender sausage use Armour's Sheep and Hog Casings

Here are Mrs. Consumer and family! They like sausage! But whether they like your sausage depends entirely on its tender, appetizing appearance and flavor. Armour's Natural Casings have the resiliency and uniformity to give your sausage that plump, inviting, well-filled appearance at all times. They are naturally excellent protectors of

the goodness of your product.

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Get in touch with your nearest Armour Branch or Plant today. Limited quantities of these fine natural casings are available in all sizes to meet your requirements.

**ARMOUR** and Company

Page 6

The National Provisioner-October 27, 198

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#### End for Rationing May Be Near; For Pricing Control Far

ALTHOUGH rationing may be eliminated by the first of the year, or soon thereafter, control of meat piece will probably last well into 1946, seconding to recent indications by the government agencies carrying on these regulatory activities.

The new tables of consumer and trade point values for November (see page II) have been released and show few significant changes from the October tables. Release of the point tables followed a disclosure by Secretary of Agriculture, Clinton Anderson, that rationing would continue through November and perhaps into December. The secretary explained that the continuance of rationing will make it easier for the government to fill its commitments to supply meat to foreign countries. Another consideration is the necessity for building up stocks for the second quarter of 1946.

The price administrator said that with few exceptions controls over food prices must be maintained through Jamesry 1, 1946, and for the most part through the winter season.

#### Disagree On Rationing

Washington reports state that there is some conflict between the Office of Price Administration and the Department of Agriculture over the question of rationing. OPA is said to feel that rationing snould be dropped since it is becoming more disficult to enforce as a result of the elimination and reduction of point values and the realization in the meat trade and among consumers that observance is largely a formality which may be short-lived.

The board of directors of the National Independent Meat Packers Association is already on record with a recommendation in favor of "the immediate elimination of all point rationing applicable to meat."

While there is some possibility of an early end of rationing, Price Administrator Chester Bowles recently told the House appropriations committee that control of prices of "good and choice cats of beef must be continued through the spring of 1946," but that there is "reasonable possibility of suspension of centrols of low quality, utility, stew and processed meats during the grassfed cattle run . . . fats and oils will probably have to be controlled through June, 1946,"

OPA price control policies were sharply criticized as outdated this week in the report of the House select com-

## Addition of Two Speakers Rounds Out Program for 40th Annual AMI Conclave

TWO remaining "spots" on the program for the fortieth annual convention of the American Meat Institute, to be held at the Stevens hotel, Chicago, on Occober 30 and 31, have been filled with a sales-minded publisher and a prominent industrialist as the featured speakers.

Arthur H. Motley, publisher of the American Magazine, will speak at 10:15

mittee to investigate executive agencies. While the committee recognized the need for continuance of price control, it charged that OPA policies still are geared to the war program and that its rigid adherence to inapplicable and outdated formulas is blocking reconversion.

The committee made the following recommendations for revision of OPA price control methods:

- 1: A new policy permitting prices to producers that "reflect current costs of production, plus a normal prewar margin of profit."
- 2: Administration of such policy so that prices so computed can be suitably reported to OPA with no opportunity for divergent interpretations.
- 3: Permission for manufacturers to make such prices effective thereafter, unless the district or regional OPA offices intervene within a reasonable time.
- 4: Adjusted retail prices to reflect any dollar markup to manufacturers.
- 5: Suspension of controls on commodities where supply and demand are in balance.
  - 6: A review of the maximum average (Continued on page 87.)

merican Magazine, will speak at 10:15 a.m. on Wednesday, October 31, on the subject, "Wanted—Salesmanship." Mr. Motley is recognized as one of the outstanding speakers on the subject of selling in the United States.

Louis Ruthenburg, president of Servel, Inc., president of the Indiana state

#### 50-YEAR VET LUNCHEON

The American Meat Institute will honor the men who receive 50-year gold buttons at the convention this year with a luncheon on Tuesday noon, immediately following the presentation of the awards.

chamber of commerce and director of the executive committee of the National Association of Manufacturers, will analyze the "Business Situation" at 2 p.m. on the afternoon of Wednesday, October 31.

At the annual dinner, to be held on the evening of Tuesday, October 30, in the grand ballroom of the Stevens hotel, Dr. Robert E. Wilson, chairman of the board of the Standard Oil Company of Indiana, will speak on "Research and

(Continued on page 11.)



WHERE 1945 INSTITUTE DINNER WILL BE HELD

When the curtain goes up on the annual banquet of the American Meat Institute in Chicago, Tuesday, October 30, the Grand Ballroom of the Stevens hotel will not appear as bare as it does in the accompanying photograph. This unusually appointed and very striking room will provide a cheery and colorful setting for this year's gala dinner party.

## mokehouses and Smoking

This first article in a series on smokehouses and smoking discusses the reasons for smoking meat, the constituents of wood smoke and the effects of the smoking process on meat and fat

MOKING has been practiced as one method of preserving meat, often in conjunction with curing, for many centuries. The process also gives the meat flavor and odor characteristics which consumers find desirable.

In recent years smoking has come to include more than drying, coloring, flavoring and preserving a piece of meat; in the case of sausage the smokehouse is sometimes the place where interior color of the product is developed and the sausage is cooked. In the case of some pork cuts the smokehouse is the location where "tendering" takes place.

Why do we smoke meats?

L. B. Jensen points out in his "Microbiology of Meats" that there are many desirable effects to be gained by proper smoking of cured meats, including:

1: Drying effect.

2: Imparting desirable taste and odor properties.

3: Bringing out color inside the cured meat.

4: Imparting antioxidants to the fat.

5: Impregnating the outside portions of the meat with constituents of smoke which serve as antiseptics and germicides.

6: If above 120 degs. F., an auxiliary

action of constituents of smoke and heat on microorganisms.

7: A tendering action from increased activity of autolytic enzymes of meat at temperatures above 60 degs. F.

8: A tendering action from the high humidity-high temperature smokehouse.

9: Reduction in the nitrite content of the meat, probably by reason of a reaction occurring at higher temperatures.

10: Imparting a desirable "finish" or gloss on the skin-flesh sides of meat through the agency of aldehyde-phenol condensed resins from the smoke and the film of grease remaining on the meat cut.

Edelmann, Mohler and Eichhorn in "Meat Hygiene" make the following comment:

"The conserving effect of smoking on meat depends on the extraction of water and the penetration of the meat with gases and fumes of the smoke, which are substances preventing putrefaction. Among these are the tar products and hydrocarbons insoluble in water; also acetic acid, creosote, phenol, carbonic acid, ammonia, etc. Concerning the action of smoking on microorganisms, the investigations of Beu, Serafini and Ungaro showed that even pathogenic germs are destroyed in a short time if they

are easily reached by the smoke. In the smoking of infected meat, it may be remembered that a coagulated layer soon forms on the surface making the pentration of the smoke more difficult. Therefore the germs contained on the inside of large pieces of meat may be destroyed only with difficulty. This is also influenced by the water content of the meat as the water prevents the penetration of the smoke."

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The substances carried in hardwood smoke to the meat are not the same as those derived by means of destructive distillation of wood The use of "liquid smoke"—or any process in which the product is dipped in a mixture of pyroligneous acid, water, juniper juice, etc.—is in no way a substitute for smoke-house processing. Such methods are not employed in commercial meat establishments and are forbidden in federally inspected plants.

#### Substances in Smoke

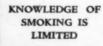
Elements present in wood smoke include acetaldehyde, furfuraldehyde, ethyl and methyl alcohols, acetone, formaldehyde, phenol, formic and acetic acids, resins and wax. This list is not inclusive, however, since carbon dioxide, p-cresol, guaicacols and other substances are sometimes listed as constituenta. The relative importance of the different wood smoke elements has not been clearly determined; it is not known whether all are essential to production of the desired qualities in smoked meats.

There is good reason to believe that the preserving action of wood smole is due to the aldehydes, phenols and aliphatic acids.

It was established in work carried on by the American Meat Institute research laboratory that the resins are important in giving a glossy surface to the meat and that the aldehydes produce a brown glossy surface but contribute little to taste or odor. On the other hand, the phenols and guaiscols in smoke produce a creosote-like flavor when present only in a few parts per million.

In the Institute research project, experimental work was done with sausage and it was found that the principal constituents of wood smoke penetrated both natural and artificial casings, forming a brown toughened layer just under the casing and less than 1/16 in. this It was established that penetration beyond this zone was noticeably reduced.

The AMI workers reported that with heavy smoke a noticeable brown deposit adheres to the outside of the casing; however, this washes off and there



Although meat, fish and other products have been smoked for centuries, knowledge of what actually happens in smoking is still somewhat limited. Meat industry scientists point out that the process is one in which research might yield information which would be helpful in turning out better product more efficiently. In recent years there has been much improvement in ability to control smoke density, temperature and relative humidity in the smokehouse and to produce meats with certain very well defined characteristics.



Page 8

is no actual darkening or staining of the casing.

in the case of regular cuts, such as iams and bacon, longer exposure to make results in greater penetration of the meat by some of the smoke constituents. I. W. Tucker's report on phenols in meat and fat in the Journal of the Association of Official Agriculbural Chemists indicated that the highest phenol content is in exposed fat not covered by skin, while lean surface tissue also analyzes high in phenol content. However, lean tissue 1/2 in. below lean surface contains only about onefourth the phenol found in lean surface tissue, and lean tissue beneath the fat layer, and lean in the center of the ham shows only traces of phenol.

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More concentrated smoke has a greater penetrating power and the substances it leaves in and on the meat continue to exert bactericidal action. Research reported by White, Woodcock and Gibbons in the Canadian Journal of Research demonstrates that smoking reduces to a marked degree the number of bacteria present prior to smoking and effectively retards their subsequent growth. These workers also found that the fat of smoked bacon (Wiltshires) is more resistant to rancidity than unsmoked product.

The antioxidant effect of wood smoke has also been noted by the Subsistence Research Laboratory, Chicago Quartermaster Depot, in experiments carried out by that organization.

#### Smoking is Not Cure All

Smoking is not a "cure all" process. For example, color-destroying or colorimpairing enzymes and sulphides are not destroyed by smoke or heat. Smoking does not seem to inhibit mold growth as it does some other microorganisms since molds and mold spores are often resistant to germicides and antiseptics. Since some types of bacteria will grow within a temperature range (65 to 105 degs. F.) through which the meat must be raised during smokehouse processing, the best modern practice (and this applies particularly to "tender" product) is to carry the meat through this zone as rapidly as possible without "casehardening" it.

However, it might be noted here that the application of heat, rather than the deposition and penetration of smoke constituents into the meat, appears to be the most important function of 'smoking" in the processing of some products. For example, the high temperature smoking of short cure meats not only tenders them, but also has an external and internal sterilizing effect. In the case of long-smoked product, such as Army hams and bacon, prolonged exposure to heat not only kills micro-organisms but dehydrates the product so that it offers a poor field for bacterial and mold growth.

Smokehouse temperatures cover a wide range, according to the type of product being produced, and will be discussed in their proper place in this series.

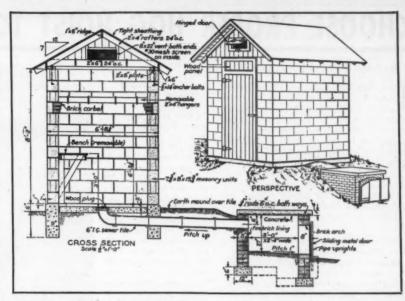


FIGURE 1: SIMPLE SMOKEHOUSE-U. S. DEPARTMENT OF AGRICULTURE

Hardwood or hardwood sawdust—hickory, oak, beechwood, juniper, etc.—are all used for smoking in the United States and Europe. Different methods of smoke generation, and smoking materials, will be described in later articles in this series.

There are two classes of smokehouses in use in the industry: the kind employing natural air circulation and the "air-conditioned" or forced ventilation kind. Natural air circulation houses include the "conventional" type and the revolving smokehouse. Air-conditioned houses are either of the semi-movable, one-story unit type or of the one-story permanent "room" variety.

Construction of the conventional type

of natural air circulation houses is described in the second and third articles of this series. Revolving smokehouses and air-conditioned units will be discussed in later articles, as will the operation of all types of houses.

Figure 1 on this page shows a permanent farm or detached type of smokehouse, as designed by the U. S. Department of Agriculture. While this type of house is not suitable for commercial purposes, except, perhaps, for locker plants or small butchers, it is shown as an example of one of the most elementary types of construction. It does possess most of the elements found in larger and more elaborate form in commercial installations.

#### OF "SMOKE" DECLINING?

Consumers in some localities prefer more lightly smoked meats. It is probable that application of smoke (apart from heat treatment) is less important from the standpoint of product preservation than it was before refrigeration was universally available. Will smoking evolve into a simple coloring and flavoring treatment? Current processing trends, including the filtering and washing of smoke as practiced in some meat plants, indicate that such a development may be possible in future.



The National Provisioner—October 27, 1845

## CHOOSE PROPER HOG HOIST TO DO THE JOB

By PACKER SUPERINTENDENT

N AN earlier discussion of hog hoists (see THE NATIONAL PROVISIONER of October 20, page 58) it was emphasized that hoists should be selected with regard to their performance and safety, as well as on the basis of their suitability for fitting into a certain floor area.

In that article both wheel and selfcontained roller chain vertical hoists were described. This article will discuss other styles of endless chain hoists with lifting hooks spaced at 4 to 5 ft. intervals.

Rated according to slaughter volume, these are the most common types:

120-175 Hogs Per Hour: Usually, the vertical chain type of hoist, with lifting hooks traveling only on a vertical plane, is used for smaller capacity plants handling from a few hogs to 175 head per hour.

200-400 Hogs Per Hour: For the medium capacity plant, handling 200 to 400 hogs per hour, a hoist is employed in which the chain travels on a horizontal plane through the shackling pen near the floor and then rises to the sticking rail on a slight slant. This type of hoist permits the shackler to attach another hog to its lifting hook without waiting for the first one to be elevated out of the way, as is necessary with the vertical type. This arrangement increases capacity. From this size on up, all hoists are made either single or double. Double hoists, of course, double the capacity.

Hoists of this size and type are sometimes made with a vertical lift instead of a slant in cases where it is necessary to gain a few feet additional stickMULTI-STORY HOG HOIST

In this hoist hogs are raised from the lowest level to the dressing room on the top floor of the Agar Packing & Provision plant in Chicago. BELOW: Photo at left shows sticking rail to which hogs are hoisted from shackling pen; note trap door which prevents hogs from falling back into pen. Shield at extreme left prevents injury of sticker in case hog falls from hoist (right hand photo) taking it up to dressing floor. Note blood gutter and stair running alongside hoist.



Nioros

ing rail capacity without extensive building alterations.

400-1200 Hogs Per Hour: For the larger plants slaughtering from 400 to 1200 hogs per hour, the slant-away type hoists are best and most commonly used. In all hoists it is essential to consider safety features; hogs do drop off hoists occasionally and shacklers have been seriously injured. When operating at speeds of 400 to 1200 hogs per hour there is so much more likelihood of accidents that it is doubly important to make the hoist safe. In the slant-away hoist the horizontal travel of the chain is quite long and the de-

gree of slant up is much flatter than in other types. Therefore, the shackler does not have to work under several hogs which are rising on the hoist. Sw

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In larger capacity installations of the type just described it is customary to add an extension conveyor at the upper end, called a conveyor sticking rail. This can be made long enough to convey hogs the entire distance to the scalding vat, where the hogs can be dropped into the tub automatically. Extension conveyors can be synchronized with the elevating hooks or run at any speed desired.

(Continued on page 15.)



Page 10

#### Swine Support Price Reduced \$1 Per Cwt. for 1946-47 Period

THE average support price for good to choice butcher hogs for the year October 1, 1946, through September 30, 1947, has been reduced from \$13 to \$12 per cwt., Chicago basis, and for the first time seasonal variations are being applied under the price support program, Secretary of Agriculture Clinton P. Anderson announced this week. At the same time he also established the 1946 spring pig goal at 52,000,000 head.

Under the new price program, the support price of hogs will vary from \$10.75 to \$13.25 according to normal seasonal changes. The low point will be in December, 1946, and the high in September, 1947. The present support price of \$13 per cwt., Chicago basis, has no seasonal variations with the effective date running from May 21, 1945, to September 1, 1946, but the time has been extended to September 30, 1946, when the sliding scale will go into effect.

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The new support prices will apply to hogs bought by federally inspected slaughterers in the United States based on geographical differentials above and below Chicago's weekly average support prices. These differentials will be the same as those used by OPA. An average support price of \$12 at Chicago will reflect at least 90 per cent of parity to farmers for the country as a whole, according to the September 15, 1945, index of prices paid by farmers. USDA support of hog prices at not less than 90 per cent of parity is required under the Steagall Amendment.

#### Method of Computation

In computing the new support price, the average differential between U. S. average farm prices for all hogs and average Chicago market prices for barrow and gilt butcher hogs have been added to the present 90-per-cent-of-parity price. This includes all allowance for sows, since the prices of sows are reflected in the average farm prices but not in the Chicago support prices. Parity for hogs September 15 was \$12.60 and 90 per cent of parity on that date was \$11.34.

Current estimates of the 1946 and 1947 national income indicate that farmers may expect hog prices for the 1946 spring pig crop above support levels without government support action if production approximately equals the goal and if marketings are reasonably well distributed throughout the marketing season.

Seasonal variations in support prices are expected to encourage the produc-

tion and marketing of hogs during periods when marketings are usually small and prices relatively high.

With a 52,000,000 pig crop in the spring cf 1946, current estimates point to a civilian per capita supply of all meats of about 150 lbs. for the year beginning October 1, 1946. The over-all meat production in 1946 and 1947 is expected to be about as large as in 1945. Estimates for civilian supplies take into consideration probable meat requirements for military and export use.

#### Goal Far Under Peak

The pig crop goal for 1946 is almost comparable to the 51,687,000 head farrowed in the spring period of 1945, but is sharply under the all-time peak of 1943. However, demand other than from civilians will be smaller than it has been since the start of World War II. Government demands for pork, and for that matter all meats, will be sharply under present call, for the number of men in the armed services at the time the 1946 spring pig crop is ready for market will probably be only a small fraction of the present total.

Following are the Chicago weekly average support prices for hogs for the marketing year beginning October 1, 1946:

Week Ending:		Week Ending:	
Oct. 5, 1946	\$12.75	Apr. 5, 1947	\$12.25
12, 19, 26,	12.50 12.25 12.00	12, 19, 26,	12.00 12.00 12.00
Nov. 2, 1946	11.75	May 3, 1947	11.75
9, 16, 23, 30,	11.50 11.25 11.00 10.75	10, 17, 24, 31,	11.75 11.75 11.75 11.75
Dec. 7, 1946	10.75	June 7, 1947	11.75
14, 21, 28,	10.75 10.75 10.75	14, 21, 28,	11.75 11.75 12.00
Jan. 4, 1947	10.75	July 5, 1947	12.25
11, 18, 25,	11.00 11.25 11.25	12, 19, 26,	12.50 12.75 13.00
Feb. 1, 1947	11.50	Aug. 2, 1947	13.00
8, 15, 22,	11.75 11.75 12.00	9, 16, 23, 30,	13.00 13.00 13.00 13.00
Mar. 1, 1947	12.00		
8,	12.25	Sept. 6, 1947	13.25
15, 22, 29,	12.25 12.25 12.25	13, 20, 27,	18.25 13.25 13.25

Days of September 29 and 30, 1947-\$13.00

#### FREE CLASSIFIED ADVERTISING FOR WAR VETERANS



To help war veterans return to civilian life, The National Provisioner offers free use of its classified "position wanted"

advertising columns to servicemen. Advertisements will be accepted up to 40 words in length and they will be carried over box numbers. The Provisioner reserves the right to limit the number of appearances or reject any advertisement. Eligible veterans are invited to use this service without cost.

#### OCTOBER 28 CHANGES IN TRADE POINT VALUES

PORK:	New Value Trade Table 31 Points per p. und	Old Value Trade Table 30 Points per yound
Carcass or Side—Hogs s —all-weights, all sex		
Head on, leaf in or Head off, leaf in or Wiltshire sides	out 5.8 out 5.8 5.6	5.0 6.1 6.4
Primal Cuts:		
Edible hog-cutting fa Fat backs	6.0	0.0 10.0
jowl aquares Plates—Regular Plates—Clear	4.0	7.0 10.0 10.0
Miscellaneous Pork Pro		
Barbecued pork—slice shredded, boneless. Flitch or plate square Leaf, plate, back, nee	e 8.0 e 6.0 ck, and	10.0 10.0
jowl fat (all skinle Other fats	5.0 7.0	10.0 9.0 8.0 8.5
Short clear backs Short rib backs Sliced jowl butts Sliced regular plates	6.5	7.5 7.0 10.0
Fats, Oils and Dairy Pr	reducts:	
Lard Shortening Salad and cooking of Margarine Creamery butter. Farm or country but Process butter.	la 8.0 8.0 7.9 ter 8.0	11.8 12.0

#### **AMI Convention Program**

(Continued from page 7.)

Patents" rather than the subject announced in The National Provisioner last week.

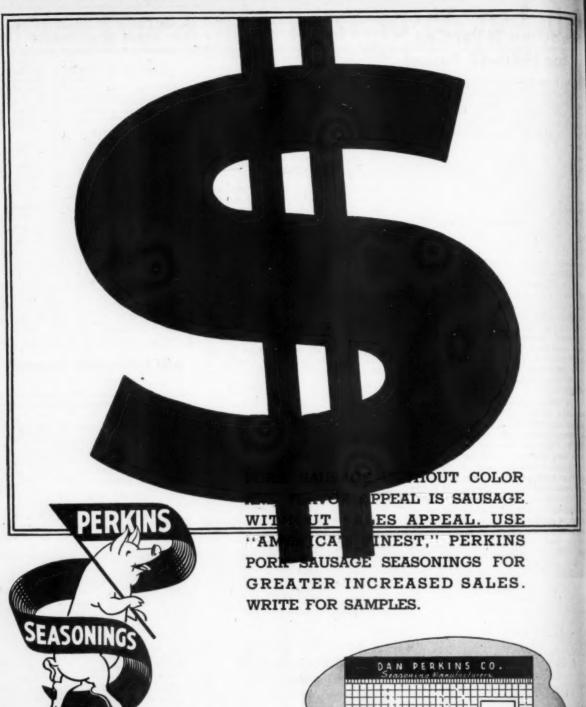
Tickets to the annual dinner, up to the capacity of the grand ballroom, will be sold on October 29 and 30; however, only those individuals who made reservations before October 26 will have their names printed on the seating list.

The Institute also announced this week the names of those who will participate in the round table discussion of "The Possibilities of Packaged Meats, Fresh or Frozen, in the Post-War Picture," to be held at 2:30 p.m. on October 31. J. W. Christian, general sales manager of the Cudahy Packing Co., will preside at the meeting and the panel will include:

E. W. Williams, publisher and editor, Quick Frozen Foods, who will discuss "Merchandising Frozen Meats"; Lt. F. Martin Hilby, assistant liaison officer, Navy Market Office Headquarters, on "Packaged Fresh versus Frozen Meats"; Neil Anderson, Wilson & Co., on "Problems of Consumer Acceptance"; James E. Kelly, director of the food rationing division, Office of Price Administration, on "The Retailing of Frozen Meats", and George W. Meek, Frozen Food Products, Inc., on "Equipment's Place in Frozen Meat Development."

#### **OLIVE OIL "FOOTS"**

A flat ceiling price of 17c per lb. has been established for tank car sales of both domestic and imported sulphur olive oil or olive oil "foots," the OPA has announced.



Dan Perkins Co.

America's Finest Seasonings.

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## STUDY SHOWS CHANGES IN CUTS AS HOGS GROW

ASTUDY by the Department of Agriculture of composition and nuritive value of various cuts of pork, in relation to weight of hogs, shows the considerable variations in amounts of lean and fat formed in different parts of the body as a hog develops and fattens. In proportion of protein, all cuts decrease—bacon the most rapidly—as the live weight of the hog increases. In general the loin contains the most lean meat and the head the least.

The study, which compared 64 animals weighing from 165 to 250 lbs., showed that as the hog becomes heavier, the increases in weight of ham, shoulder, bacon, and back fat are approximately equal. That of the loin is less. The breeding of the hogs was representative of those commonly raised for market in the United States.

All hogs were taken off feed 24 hours before slaughter and given access to water only. Slaughter weight was taken just prior to slaughter. In dressing, the carcasses were split down the center to the head, which was left on; the leaf fat was pulled loose but allowed to remain hanging from the flank end; and the hams were not faced.

#### Consumers' Influence Felt

The results are published in a 22-page circular which contains numerous graphs and tables that show in detail the effect of growth and fattening on different parts of the body. Authors, O. G. Hankins and N. R. Ellis, both of the Department's Bureau of Animal Industry, conclude that "on the basis of past experience and the information presented, purchasers of pork products can, by their selections, influence the production of hogs that yield cuts of the weight and degrees fatness that most consumers prefer." Much of the information has a bearing, also, on problems of the wholesale and retail meat trade.

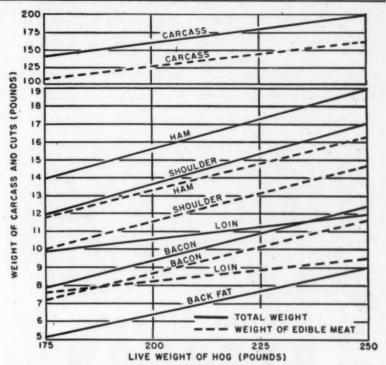
Swine producers are reminded to watch costs along with consumer preferences because a hog that is being fattened requires more feed per pound of gain than when it is growing. Thus, as animals approach market weight and finish, the gains become more costly.

The value of a hog when ready for market should depend not only on its weight but on the relative proportions of the different products—loins, hams, bacon, and other cuts—it will yield and what they are worth to the consumer. In a sense, the packer and retailer are agents for the producer and act as intermediaries who cater to the consumer.

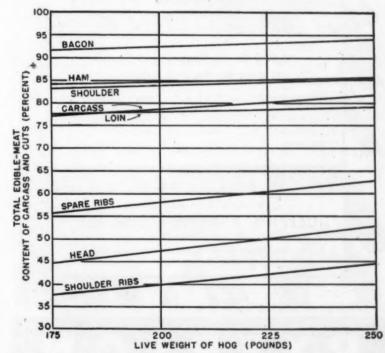
The new Circular No. 731 is entitled "Composition and Nutritive Value of Pork as Related to Weights of Animals and Cuts." Copies may be obtained free, as long as the supply lasts, on application to the Division of Publications, U.S. Department of Agriculture, Washington 25, D. C.

7, 1945

#### **EDIBLE MEAT CONTENT OF HOG CARCASSES AND CUTS**



Percentage of edible meat in dressed carcass and primary cuts in relation to slaughter weight of hogs.



Total weight and weight of edible meat of dressed hog carcass and primary cuts in relation to slaughter weight of hogs.

### OIL CHEMISTS' SOCIETY TO HOLD FALL MEETING

A number of persons well-known in the meat packing industry will take part in the American Oil Chemists' Society's nineteenth annual fall meeting, November 7 to 9, at the Hotel LaSalle in Chicago. Chairman of the convention committee is George A. Crapple, Wilson & Co., Chicago.

H. R. Kraybill, director of the department of scientific research, American Meat Institute, will preside at the afternoon session on November 9. During the last two days the general fat and oil section will meet and some of

the discussions will be of special interest to packinghouse chemists and technologists. These include on Thursday, November 8:

"Fractionation of Lard and Tallow by Systematic Crystallization," R. W. Riemenschneider, F. E. Luddy, M. L. Swain and W. C. Ault, Eastern Regional Research Laboratory, Philadelphia; "Commercial Solvent Separation of Fat," R. E. Kistler, V. J. Muckerheide and L. D. Meyers, Blaw-Knox Corporation and Emery Industries; "Report of the Fat Analysis Committee," V. C. Mehlenbacher, Swift & Company; "Improvement of Keeping Quality of Edible Fats by Treatment with Tannins," H. T. Spannuth, T. H. McGuine and G. A. Crapple, Wilson & Co., and "Availabil-

ity of Nordihydroguaiaretic Acid Ani. oxidant," Aladar Fonyo, Wm. J. Stare. Co., Chicago.

Friday's program will include:

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"Applied Ultra-Violet Spectrophotometry of Fats and Oils," B. W. Bessle, American Meat Institute, University of Chicago; "A New Synthesis of M. glycerides," F. A. Norris, Swift & Company; "Report of the Uniform Methods and Planning Committee," J. J. Volletsen, Armour and Company; "Interestration Reactions of Triglycerides," P. A. Norris and K. F. Mattil, Swift & Company; "Solubilities of High Molesslar Weight Aliphatic Compounds," C. W. Hoerr and A. W. Ralston, Armour and Company, and "Determination of Yields in Processing Low Grade Fat," J. L. Trauth, Emery Industries.

#### NEW PRICING PROCEDURE FOR SOME CANNED MEATS

A new pricing method for canner, ceiling prices on three tin sizes of canned corned beef hash and one the size of Vienna sausage have been issue by the OPA, through Amendment 9 to RMPR 156, canned meat.

The amendment applies only to the 15½ oz., 16 oz. and 92 oz. tin size of corned beef hash and the 4 oz. in size of sheep casings, Vienna sausar. The new pricing method for the products is set up by zones. Reduction in ceilings must be made by producer whose "freeze" prices are higher than the maximum limit for the zone in which they sell. Those with ceiling under the permitted minimum are allowed to increase their ceilings.

The purpose of the amendment is a provide relief for sellers of these products with extremely low freeze prisand to reduce the extremely wide aparity in ceiling prices among produces of these items.

The amendment also ruled that producers of canned corned beef hash and canned Vienna sausage may not very their formulas.

#### BAIL-OUT SUBSIDY CHANGE

Under Amendment 1 to Procedural Regulation 16, effective October II, slaughterers making application for the special subsidy to offset losses incursion during their fiscal year since May 1, 1945 (or during any subsequent fissing year), now are required to file an original and four copies of their applications with OPA. The regulation originally required filing only one copy of an application.

#### WAREHOUSEMEN WILL MEET

The American Warehousemen's Association will hold its 54th annual meeting February 20-22 at the Edgewater Beach hotel, Chicago, the first general meeting in two years.



#### **Choosing Hog Hoist**

(Continued from page 10.)

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Use of this type of equipment elimisates many hazards for the hog sticker and increases his efficiency. If the conveyor is run the entire distance to the salding tub, then hog bleeding is unier positive control. All hogs should be allowed to bleed out for a minimum of six minutes. With the conveyor timed to carry the hog from sticker to scalding vat in six minutes, the proper Meeding period is guaranteed. Another great advantage of this arrangement is that with the hogs spaced on a conveyor they do not bunch up and bleed all over each other. Therefore, they go into the tub with much less blood on them and a better job of scalding and dehairing can be done. Moreover, the blood is saved and blood is a valu-

The various types of endless chain hoists described can be adapted to any building or layout and will convey the hogs almost any distance, either vertically or horizontally, and can often be used to eliminate more costly installations, such as elevators or ramps.

Chain hoists can be installed to lift hogs from the pens at ground level to the killing department on any floor of the plant. Where hoists are employed for carrying hogs up several stories they are usually conveyed through a closed chute on the outside of the building; however, floor openings can be designed for this purpose in case of new construction. Long hoist installations usually include, for safety reasons, a trap door at each floor level which opens as each hog passes through and falls back closed when the hog clears it. With this arrangement the hog cannot fall back into the shackling pen after it passes through the first set of doors.

It would be unwise to recommend any particular type of endless chain hoist for any plant without first making a survey of conditions. If an architect is employed he should be familiar with the various styles of hoists; if not, the sales engineers of equipment manufacturers are always ready to survey and make recommendations.

While hogs are mentioned specifically, it is entirely practical to handle all kinds of small stock on these hoists.

#### HIDE ASSOCIATION MEETS

The first convention of the National Hide Association, recently organized trade association devoted to the interests of the hide industry, will be held November 1 and 2 at the Morrison hotel, Chicago. Officers' and directors' meetings, committee meetings and general sessions are scheduled for the two-day meeting. The November 1 luncheon and dinner are open to both members and non-members. Merrill A. Watson, executive vice president of the Tanners' Council of America, will speak at the dinner meeting, or if he cannot be present, Irving Glass, Tanners' Council economist, will speak.

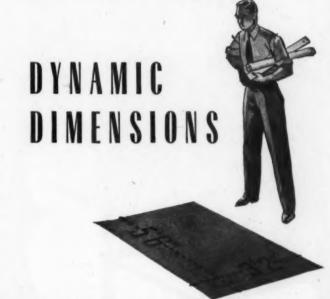
#### NASS FALL CONFERENCE

The National Association of Suggestion Systems will hold its national fall conference at Hotel Sherman, Chicago, December 11 and 12. The keynote address, "Suggestion Systems in War and Peace," will be delivered by the association's president, H. W. Seinwerth, manager suggestion plan, Swift & Company, and the program will include a number of group discussion sessions conducted by means of traveling microphones to permit audience participation. Industry is invited to this meeting and those wishing to attend may register by addressing the association.

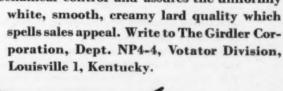
### NON-KILLING PROCESSORS GET HIGHER BEEF CEILINGS

Non-slaughtering processors' maximum prices for boneless processing beef and boneless beef for Army canned meat were increased by 50c per cwt. through Amendment 60 to RMPR 169, effective October 24, 1945. Twin objectives of the increases are: 1) To provide an incentive for increased output by non-slaughterers now producing the items, and 2) to encourage new production by other non-slaughterers who are not now processing this type of meat.

The increase will have no effect on present retail ceiling prices for canned meats or sausage.



Yes, that's all the floor space required to install a Votator unit which processes 3000 to 4000 pounds of lard per hour! The Votator is so fast and compact because it synchronizes chilling, plasticizing, aeration, in one operation. Entirely closed, it permits complete mechanical control and assures the uniformly





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ECONOMY Cleans hogs of ALL SIZES

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ONE MAN TENDS SCALDING AND SCRAPING

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CLEANS LARGEST TO SMALLEST HOGS WITH EQUAL EFFICIENCY

STURDY AND COMPACT, YET LARGE ENOUGH TO HANDLE UP TO 70 HOGS PER HOUR.

ANCO Hog Dehairers now operating in hundreds of progressive hog slaughtering plants employ our exclusive methods of scraping and polishing, while removing all hair, dirt and scurf from the hogs . . . The small amount of maintenance expense and trapewor required, as well as the most setting translation to the most setting translation and the most setting to the most se

ANCO ENGINEERING "KNOW-NOW"

HAS INCORPORATED ALL THESE

IMPORTANT FEATURES IN ONE

DENAIRING MACHINE

THE ALLBRIGHT-NELL C

## Up and down the MEAT TRAIL

## Personalities and Events \_of the Week\_\_\_\_\_

- Bids were opened October 16 by the city commissioners, Beaumont, Tex., for the construction of a new rendering plant at the city abattoir.
- 0. E. Jones, Swift & Company vice president in charge of sales, was a visitor in New York last week.
- Mrs. Thelma Batterbee, manager of the Consolidated Frozen Food Lockers, Beaumont, Tex., has announced that a \$10,000 meat curing plant will be added to the firm's facilities. Already under construction are a low-temperature room for commercial storage of retail and wholesale frozen food, loading and unloading docks and a machinery room. The company also plans to add 400 lockers to the plant.
- The Albany, N. Y., Eastern league baseball club recently presented a pen and pencil set to Wilson C. Codling, vice president and general manager of the Albany division of Tobin Packing Co. in appreciation of the support he has



NIGHT VIEW OF CHICAGO'S FAMED SKYLINE

Chicago's lake front skyline pictured in silhouette as dusk enfolds the city. From myriads of windows, pin points of light may be seen glowing faintly, lending a gem-like charm to the view. Convention visitors may see this inspiring scene by driving along the southern approaches of the Outer dr., easily accessible by motor from the Stevens hotel.

## John J. Madigan Leaves OPA; Returns to Armour

John J. Madigan has resigned his position as assistant deputy administrator for rationing with the Office of Price

Administration and will return to private business. It was announced he will return to Armour and Company, effective October 29. Madigan entered the packing business shortly after his graduation from college. He was called to Washington, D. C., early in the war and was partly responsible for the drafting of many

, 1965



J. J. MADIGAN

livestock and meat control orders that OPA deemed necessary for the industry. It was also his duty to interpret regulations for the industry and to hear discussions so that amendments could be offered to correct inequities in some of the earlier rationing and control orders.

Madigan advanced rapidly with the government agency and served under several price administrators. Prior to the position he recently relinquished, he was assistant director of the food price division of the OPA.

given the team during the past season. Codling's stand on the importance of recreation in industry is well known in Albany. He maintains that the benefits of organized recreational plans are less absenteeism, better employe health, greater production and happier living generally.

- A meat cutting and processing plant and frozen food locker is being built at 7503 N. E. Killingworth st., Portland, Ore., by Forrest Greene. Constructed of tile and concrete, the plant will be 100 x 90 feet.
- The United Beef & Provision Co. has applied for a certificate to conduct a meat packing business in Philadelphia.
   The new firm will be operated by Martin Levy, Sidney Skwersky and Samuel Cohen.
- The distributing branch of Swift & Company in Quincy, Mass., has reportedly been sold to the Howard Johnson interests and will be used as a wholesale meat commissary to supply some 200 stores and restaurants in the Johnson chain.
- Authority to build an abattoir has been granted the L. & L. Packing Co. by the Houston, Tex., city council.
- A letter written from Japan by Pfc. Thomas H. Blansette, of Anderson, Ind., home of Hughes-Curry, said that his Army group had found some Hughes-Curry canned franks in Hirosaki, a poverty-stricken Japanese city where they were stationed.
- Vincent J. Mercier, 52, supervisor of the hog department of the Kansas City Stock Yards Co., died recently at his home in Kansas City. He had been employed at the stockyards 28 years, and

- was a member of the Hoof and Horn club and the chamber of commerce.
- A joint meeting of the standards committee of the National Meat Canners Association and those members of other meat industry associations who can hams will be held at 2 p.m. on October 29 in private dining room 18, fourth floor of the Stevens hotel, Chicago. Proposed regulations designed to control the moisture content in domestic and imported canned hams will be discussed.
- Robert J. Anderson has been named to head the export division of the transportation department of Swift & Company, Chicago, replacing L. E. Amundsen, who has resigned. Anderson has been in the transportation department at Swift for the last 16 years as assistant to Amundsen.
- Michael A. Keane, president of the Southern Hotel Supply Co., Washington, D. C., died recently at his home in that city. He was formerly with T. T. Keane & Sons, a meat packing firm founded by his father, serving as president for a number of years. When the firm discontinued business several years ago he became president of the Southern Hotel Supply Co., in which he was associated with his son, Thomas T. Keane.
- Adam G. Hausmann, 74, retired head of George Hausmann & Sons, Philadelphia meat packing firm founded by his father, died recently after a long illness. He is survived by his wife, four sons and a daughter.
- A new meat packing plant, constructed by Floyde Parker, will soon begin operations in Phillipsburg, Kans. It

will be equipped to handle custom slaughtering, curing, smoking and meat rendering, in addition to supplying meat to retailers in the area.

After an absence of three years, Lt.
 Lowell E. Joslin, who was an engineer officer in the United States Navy, has returned to the Krey Packing Co., St.
 Louis, Mo., as assistant mechanics superintendent, Louis L. Lepper, director of personnel, has announced.

• Nine employes of Swift & Company's Harrisburg, Pa., plant at an employes' family party October 20, were presented awards by Superintendent Henry D. Sparks for suggestions they made for improving the company's manufacturing and distribution service.

Having reached retirement age, J. W.
 Mock, secretary and a director of John
 Morrell & Co., Ottumwa, Ia., will relin-

quish his active duties with the company on No-vember 3. Mock will continue as a member of the firm's board of directors. Mock has been connected with the meat packing industry for 46 years, the past 31 of them with John Morrell & Co. at Ottumwa. Mock's earliest meat industry service was



J. W. MOCK

with Morris & Co. at St. Joseph and Underwood & Viles at Hutchinson, Kans. Shortly after coming to the Morrell plant in 1914 he was put in charge of the accounting department, with the title of assistant secretary of the company. In 1934 he was named comptroller, and in 1938 was elected to the board of directors and became secretary of the company, the position he has since held.

 Oscar L. Holderby, president, National Stockyards Co., was one of the speakers at a conference of farmers and business men held in Oklahoma City recently.

 Phil Hantover, of Phil Hantover, Inc., Kansas City, Mo., will attend the AMI convention in Chicago next week and will make his headquarters at Hotel Continental.

 The first recorded subscription in Spokane county, Wash., to the Victory War Loan was made by the Spokane office of Swift & Company in the amount of \$25,000.

 Several bids have reportedly been received for the old abattoir at Paris,
 Tex. It is understood that the buyer intends to convert it into a meat packing plant.

• J. B. Watson, of the Plankinton Packing Co., Milwaukee, Wis., has been named superintendent of the J. P. Squire Co., Cambridge, Mass., succeeding C. Holmes, who died August 11. Both are Swift & Company plants. Watson has a record of 20 years with Swift, at South St. Joseph, Mo., from 1925 until 1941, when he went to the Plank-

inton Packing Co. as assistant superintendent.

• Hospitality headquarters during the AMI convention will be maintained at the Stevens hotel by the York Corporation, York, Pa. The company will be represented by J. Donald Smith, R. E. Miller, T. H. Eakle, C. G. Querman, Fred Brandt and C. H. Schicht.

• Cummings Highway Frozen Lockers, Inc., Chattanooga, Tenn., which plans to erect a \$40,000 frozen food locker plant, has received a charter of incorporation from the secretary of state, and plans to start immediate work on the erection of the new plant, to contain 560 lockers and a supermarket. Officers are A. W. Kelley, president; Tom McBrayer, vice president, and Fay V. Townley, secretary-treasurer.

• Francis J. French, who with his father and brother established the R. T. French Co. in 1895 in Rochester, N. Y., died recently in Rochester after an illness of three years. He was one of the first members of the Spice Trade Association after its founding in 1907, and was active in the affairs of the association. He served as president of his company from 1926 until 1935, and remained on the board of directors until his illness.

• John M. Halligan, 86, retired weighmaster of the Union Stock Yards and Transit Co., Chicago, died October 19.

• In suspension proceedings against Beinecke, Inc., hotel suppliers, New York City, for alleged sales of fabricated meat cuts in excess of quotas, Hearing Commissioner Allen Caruthers, jr., held that the firm's report of sales to purveyors of meals during the base period properly included sales to ship operators. Subsequent deletion of the category of ship operators from the definition of purveyors of meats by

#### Provisioner Story Aids Packer in Getting Help

An article published exclusively in a recent issue of The National Provisioner is proving instrumental in securing much-needed help at the Armour and Company Pittsburgh plant, according to C. F. Fishburn, employment manager there. Copies of the article, which details Armour's policy in regard to the hiring of discharged war veterans, have been placed in the hands of the local USES office, Fishburn explains, to be scanned by veteran applicants wishing to learn the specific advantages they may obtain by working for the meat packing firm.

As another phase of the Pittsburgh unit's aggressive employment policy, an Armour representative is present in the USES office on designated days to personally interview job seekers. As a result, Fishburn says, more intelligent persons are being encouraged to enter the company's employ.

#### Dr. John Hayes, Federal Meat Inspector, Passes

Dr. John J. Hayes, 64, traveling veterinary inspector in the Meat Inspection Division of the War Food Administration until he retired March 16, 1945, died October 21, in Mercy hapital, Chicago. Burial was in New York city. Surviving are two sons, John, 1c, Albany, N. Y., and Arthur F., Billing, Mont.

Dr. Hayes had more than 20 years service with the BAI and the MID. He began government inspection work in 1901 and continued until 1916 when he resigned to go with Armour and Company. He was associated with the packer's operating department for a number of years. He returned to the BAI in 1933 and two years later was appointed to the position which he held until his retirement.

Amendment 40 to RMPR 169 did not reduce its quota of permitted sales to purveyors of meals, Caruthers ruled in dismissing the charge.

• This country has a surplus of foodstuffs sufficient "to help substantially" the remainder of the world, Thomas E. Wilson, chairman of the board, Wilson & Co., stated while attending a sale of Shorthorn cattle recently in Kansas City. "We always have had plenty to eat in the United States and always will," he declared. "We can't let other people starve and the government is taking steps to see that they do not."

• A South Carolina charter has been granted the Honea Path Frozen Food Plant, Honea Path, by the secretary of state. The firm will conduct a frozen food storage business, under a capital stock of \$40,000. Officers are R. L. Praitt, president; Dr. D. C. Stoudemire, vize president; A. J. Ferguson, secretary, and P. M. Washington, treasurer.

• Richard H. Boerger, former sausage superintendent, and Curtis E. Riedel, former plant superintendent of Roegelein Provision Co., San Antonio, Tex, have formed a partnership and purchased the former Eagle Lake Packing Co., Eagle Lake, Tex., changing in name to the Oak Crest Packing Ca, where slaughtering operations and sussage manufacturing will be carried on

• A locker plant containing 384 locker and chilling and aging rooms with a capacity of 50 cattle was opened recently at Alexandria, Ky., by J. W. Alford and William Alford. The plant has modern facilities for slaughtering, rendering lard and smoking meats.

• Harry Hehn, who is retiring after 44 years' service in the South Omale plant of Swift & Company, was honored at a recent banquet attended by 100 executives and employes. Hehn worked in the traffic and trade department which he has supervised since 1926.

• Ivan J. Klingaman has accepted a position with the purchasing department of Eli Lilly & Co., Indianapolis He had been with the Cudahy Packing Co., Omaha, for 13 years, and during



"BOSS" JUMBO DEHAIRERS FOR CAPA-CITIES UP TO 750 HOGS PER HOUR.

"BOSS" GRATE DEHAIRERS FOR CAPA-CITIES UP TO 120 HOGS PER HOUR.

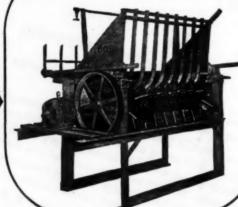




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Dehairing, one of the toughest operations in any plant, is made easy by the use of "Boss" dehairing equipment. For thirty years a standard product of The Cincinnati Butchers' Supply Company, "Boss" Dehairers have attained their present high efficiency by constant, on-the-job study of dehairing operations, and open-minded revision of design wherever indicated. Write for descriptive literature. It's free . . . and you're welcome.

"BABY BOSS" DE-HAIRERS FOR CAPA-CITIES UP TO 76 HOGS PER HOUR.



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the last seven was in charge of their pharmaceutical division. His new duties will consist of purchasing glands and other animal products to be used in the manufacture of Lilly products.

• A frozen food locker plant to contain 4000 lockers is under construction in Birmingham, Ala., by the Super Freeze Co., at a cost of \$275,000. Architects are Raymond Sizemore, Montgomery, with Long and Paceley, Birmingham, associates. A complete service for processing all meats will be offered the public. Henry S. Long is president of the firm; J. J. Rookis, vice president of the firm; J. J. Rookis, vice president, Bishop, secretary.

• George K. Dahlin has been admitted to partnership in the firm of Roesling, Monroe & Co. of Chicago, vegetable oil brokerage, owned by Carl H. Smith. He has been associated with the firm for 11 years.

• The Southland Provision Co., capitalized at \$125,000, has been formed at Orangeburg, S. C., to deal in livestock, provisions and meat products. Andrew D. Griffith is president and treasurer.

• Dr. W. J. Fretz, 67, former inspector at the Interstate Packing Co., Winona, Minn., died recently. He was inspector at the Winona plant from 1907 to 1917, later becoming inspector in charge of veterinary field work for the U. S. Bureau of Animal Industry in Minnesota where he remained until his retirement last July. Survivors include his wife, a sister and four brothers.

• J. Keith Highley has been issued a permit to construct a frozen meat and food locker building in Ontario, Calif., at a cost of \$25,000.

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• George D. McLaughlin, 58, a leather chemist and director of leather research at the B. D. Eisendrath Memorial laboratory, Racine, Wis., since 1931, died recently at Milwaukee General hospital. He was an authority on the processing and tanning of leather, and was a former president of the Leather Chemists Association and former chairman of the Cincinnati section of the American Chemical Society.

• Remodeling of the first floor of a building on Santa Anita ave., Arcadia, Calif., for the installation of refrigerated lockers for meat and foods was begun October 17 for P. B. Bradley at a cost of approximately \$20,000.

• 0. E. Grandstaff, 53, principal owner of the North Manchester Fertilizer Co., North Manchester, Ind., and one of the charter members of the National Hide Association, died October 19. He had been engaged in the rendering business for about 30 years. He is survived by his wife and three children.

• Cullen W. Levengood has been appointed division manager for Armour and Company in the Cleveland area, succeeding T. R. St. John, who is being transferred to the home office in Chicago. Levengood started with Armour in 1924 as a utility worker in the Canton office, was transferred to Cleveland in 1932 where he was successively general line salesman, truck supervisor and sales manager.

#### A. & P. POLICIES TOLD

In the anti-trust trial of the Great Atlantic & Pacific Tea Co., Inc., and 28 officers and subsidiaries, which continued at Danville, Ill., last week, T. A. Connors, A. & P. Chicago meat buyer, appeared as a defense witness and told the court he had heard no discussion or planning to destroy competition or obtain a monopoly. The government alleges the defendants conspired to gain a monopoly in restraint of trade.

The government had introduced as evidence a letter in which the term "allowances" was used. Connors stated that these are shrinkage allowances on meat in transit and that they amount

to 0.5 per cent on fresh and smoked meat and 1 per cent on pork. He also asserted that a 50c differential between warehouse and store door deliveries, has long been the custom of the trade.

He testified he did not recall requesting A. & P. buyers to refrain from purchasing from a certain packer for a time in order to strengthen their bargaining power, and he denied he had ever asked a packer to refrain from "fair trading" because it put A. & P. and independents on the same footing.

The government introduced a letter from Connors to Swift & Company in which he said it was unfair to expect self-service supermarkets to sell at the same prices as delivery and credit stores.

# Visit the North American Headquarters

at the

American Meat Institute

Convention

STEVENS HOTEL-Oct. 30-31

We are waiting to greet our many friends and acquaintances, so please check the bulletin board for the room number, and . . . COME ON UP!

### NORTH AMERICAN CAR CORPORATION

327 SOUTH LA SALLE STREET CHICAGO 4, ILLINOIS

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## PLANT OPERATIONS

Ideas for Operating Men

## RECONVERSION CHECKUP OF MEAT PLANT MOTORS

Inventory procedure to help the packinghouse maintenance man take the thorough-going reconversion inventory of motor and centrifugal pump requirements needed after years of intensive war production and sometimes inadequate repair, have been developed by the Allis-Chalmers Mfg. Co. It is emphasized that only by a systematic and detailed study of equipment can this important reconversion job be completed satisfactorily.

In an inventory check on electric motors, four classifications are used: (1) O.K. as is, (2) need repair or new parts, (3) will shortly require replacement, (4) need reapplication.

Master maintenance records and reports from foremen and operators are employed in the motor check. Things to watch for are: whether motor has been overloaded, underloaded, worked three shifts daily, allowed to go to work in spray, steam, flood, or acids, or whether the motor has stood idle to collect moisture and dirt. Answers to these questions at the start will help in knowing what to look for. It should be noted also that all motors built during the war contain a minimum amount of critical materials. Moreover, motor shortages encouraged misapplications—name-plate ratings were ignored. For these reasons, a war-made motor requires special checking.

It is important to check the motor while in operation. The first check should be on power line voltage and frequency, and a comparison made against voltage and frequency listed on name plate. A rpm. check can be made by hand revolution counter. To do so, the cap is removed, counter is held against end of shaft, and a timed reading is made. The reading is checked against name plate rating.

Next, a temperature reading is taken with the thermometer fastened to the stator iron. Twenty-seven degs. F. is added to the reading to allow for maximum internal motor heat. Reading is then compared to temperature rise rating on name plate. A 72 deg. rise is acceptable, but top temperature should not exceed 176 degs. F.

Bearing temperature may be taken by attaching the thermometer to housing or by inserting it into the oil well. Maximum safe heat for bearings is 205 degs., although bronze bearings will take a higher temperature.

Excessive hum may be caused by uneven air gap, loose lamination, or unbalanced rotor. Correction is made by replacing the bearing. Excessive vibration is often caused by misalignment between shafts of motor and driven machine, or through transmission of vibration in driven machine to motor. Running the motor disconnected will locate the difficulty. Vibration following repair may be caused by an out-of-balance rotor, while rapid knocking may be caused by incorrect axial adjustment for float, especially if the knocking follows motor re-assembly.

Inspection of motor parts should be made if it is thought necessary. Motor leads are first disconnected and the motor is uncoupled from driven unit. If excessive hum was noted while motor was in operation, a feeler gauge should be used to check air gaps between rotor and stator. Differences of 20 per cent indicated overworn bearings, sleeves, or journals. Bearings can be checked by removing the end housing and lifting out the rotor. A dirty rotor may be cleaned out by air pressure not exceeding 30 lbs., by bellows, with a vacuum cleaner, or with a non-inflammable solvent. In the wound type rotor or armature, a check should be made for loose bonding. Looseness may be corrected by bonding with new wire, or by resoldering. Major re-bonding, however, should be left to experts.

Insulation on coils should be checked for flaking, which may lead to short circuits or grounds, excessive vibration (out-of-balance rotor), clogging of air vents (causing over-heating), or abrasive wear from fallen particles. A visual check should be made for flaking; a megger test will help to locate trouble.

In a final check, bearings are removed

#### **NOVEL WARNING SIGN**

A novel sign warns employes to "watch your step" when they descend the stairs in the plant of the Reliable



Packing Co., Chicago. The warning is a large hog's head—the same one used in the company's trademark—painted in bright colors on a wall facing the worker as he comes down the stairway. Ballooning from the hog's mouth is the cautionary message.

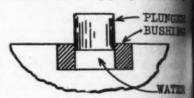
with the use of a puller. Pressure is applied to the inner race only, and u form pull is maintained all around avoid distorting the race bore. The bearings are checked for excessive we scoring or pitting. Anti-friction hings are cleaned thoroughly with sene to remove all old grease and d particles, then the inner race is h while rotating outer race to feel for rough action, and to listen for noise. Sleeve bearing clearance should be in spected with a feeler gauge. Normal clearances are computed by adding 0.001 for each inch of the shaft journal & ameter to basic tolerance of 0.003. Its cessive scoring will require replace ment. If the bearing shows no excessive wear, motor hum may result from an out-of-balance rotor or armature.

A check should also be made for sparking causes by noting mechanical conditions of parts.

Bulletins describing procedure for checking pumps and V-belt drives, as well as motors, have recently been issued by the Allis-Chalmers company. They include helpful check lists as an outline of procedure.

#### REMOVING A BUSHING

Here is an excellent method of moving a bushing from a blind he Make a close-fitting plunger out of



suitable material that may be avalable, put some water, oil, or other full in the opening as shown, and then, with the plunger in place as indicated in the sketch, drive it into the opening with a

The liquid will force the bushing of of the hole in strict accordance with the principles of hydraulics. In a way it seems a bit paradoxical that the bushing will move in a direction opposite to the direction of the hammer blos, but it does. An important advantage of this method is that it removes a bushing without scratching or harming it in any way, and without harming the casting or forging in which the bushing is held.

#### REDUCING SHRINK

Proper designing of coils in mecoolers can appreciably reduce shall. S. Kirkwood, design engineer, kew Co., Los Angeles, Calif., told an cent meeting of the Los Angeles cater of the National Association of Pratical Refrigeration Engineers. Los of from 5 to 6 per cent can be cut to 1 per cent, he said, when coils are disigned correctly.

MUIIIIX Presents

PROTECTION

LIGHT DAMAGES BACON





#### HANDY AND NEAT TO USE!

One slice or more of bacon can be removed without either tearing bacon or package. Package



seals itself as it is packed.

## Lightproof BACON and SAJE F PROIC

### Don't Allow the Saleeal to DIE Between Yant o

The Mullinix package is beauty, comp to store. It is grease proof and proof .. and closed without getting green ingers. view of bacon or sausage for bisplay of

#### MULLINIX DEFINITELY PRESENT OF E

Mullinix offers the ultimate in model firm slice scientific packaging.

Mullinix packaging shuts out harm of sau light thus preserving eye appeal of go into "bloom," and preventing discolaration by Mulli sausage or bacon. The Mullinix pode linix all permits a perfect balance between magn and ture resistance and ventilation.... fis your vides a minimum of moisture loss... iminary ru

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DIVISION STREET EAST 61ST

## NEAUSAGE!



## Sales of Your Product n Yant and Consumer!

s beautid, compact...easy to carry... oof and proof...and it can be opened ing greatingers. It provides unobstructed ge for basplay or housewife's inspection.

#### PRESERVE OF BACON AND SAUSAGE!

that appetizing freshness and plumpout harm of sausage right up to the moment e appeal of sausage right.

inix poda linix allows more latitude for selling etween might and striking quality appearance ation..., it's your brand in visibility far above loss...latinary run-of-the-mill packaging.

#### TEST PAGEN THE MARKET

inix positivitied by a simple the wrist are speedy, simple inimum. It infacture of Mullinix near ye be glad to send a gengin r plant to discuss caging produs for information.



## BEAUTY

## PROTECTION



#### PRESERVES SAUSAGE QUALITY!

Maintains plumpness and original color... a neat, appetizing, appealing package that will sell more sausage under your brand.



THE LOW COST SAUSAGE PACKAGE!
You can afford to pack your sausage in beautiful consumer packages with Mullinix. It gives
you low-cost coupled with faster packaging.

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XEPER COMPANY

ANGELES 3, CALIFORNIA

PACKAGE YOUR BACON AND SAUSAGE IN

## Lightproof MUIINIX

GIVE THEM

BEAUTY with PROTECTION NOW!





WESTERN WAXED PAPER COMPANY
DIVISION OF CROWN ZELLERBACH CORPORATION . 910 E. 61ST STREET . LOS ANGELES 3. CALIFORNIA

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## Processed Output Continues at High Level in September

Volume of meats processed under federal inspection during September reflected the smaller livestock slaughter when compared with a year earlier. However, once again output of canned meats remained at an extremely high level and was larger than for the same time last year. Even though many government orders for canned meats have been cancelled since the war ended, enough new orders and broad consumer demand have made it necessary to hold production at a high level.

There was a relatively small decline in output of canned pork when compared with a year ago, even though hog kill for the month was the smallest in years. Output of canned pork was 57.158,000 lbs. for the month against 58,172,000 lbs. a year earlier. Beef canned at 25,322,000 lbs. was about 10,000,000 lbs. larger than a year earlier and this accounted for practically all of the increase in canned meat production, which totaled 142,470,-000 lbs. during the month-about 7,000,-000 lbs. more than the same time last year. Production in the first nine months of this year was about 150,000,000 lbs. greater than last year.

Sausage output at 133,436,000 lbs. was smaller than a month earlier and

also under a year ago. Fresh output was 29,192,000 lbs. against 34,024,000 lbs. in September 1944, and smoked and/or cooked was 92,361,000 lbs., about 2,000,000 lbs. under a year ago. Dried and semi-dried output at 11,883,000 compared with 13,246,000 lbs. last year.

Sliced bacon output at only 30,524,000 lbs. was sharply under the 46,911,000 lbs. produced in the same month of the previous year. On the other hand, output of loaves at 20,300,000 lbs. was almost 2,000,000 lbs. larger than for the same month of 1944.

#### \*MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

Meat   Placed in cure—   105.   108	Sept., 1945	Sept., 1944	9 mos. 1945	9 mos. 1944
Pork   124,296,000   191,506,000   17,122,900   8,85,82,000   8moked and/or dried—	Meat placed in cure-	108.	lbs.	lbs.
Beef	12,019,000			
Pork 93,823,000 157,372,000 1,142,603,000 44,819,000 81,803,316,000 80 80 80 80 40 7 cooked 92,361,000 94,422,000 811,614,000 744,427,000 To be dried or semi-dried 11,883,000 13,246,000 99,815,000 108,329,000 141,602,000 12,813,100 16,829,000 141,602,000 12,813,100 15,48,719,000 16,829,000 141,602,000 16,829,000 17,809,000 19,829,000 18,829,000 19,82	Smoked and/or dried-			
Fresh (finished) 29,192,000 34,024,006 309,784,000 295,763,000 Smoked and/or cooked 92,361,000 34,422,000 511,614,000 744,427,000 To be dried or semi-dried 11,883,000 13,246,000 90,815,000 103,329,000 12,281,213,000 1,543,519,000 12,281,213,000 1,543,519,000 12,281,213,000 1,543,519,000 12,281,213,000 1,543,519,000 12,281,213,000 1,543,519,000 12,281,213,000 1,543,519,000 12,281,213,000 1,543,519,000 12,281,213,000 1,543,519,000 12,281,213,000 1,543,519,000 12,281,213,000 1,543,519,000 12,281,213,000 1,543,519,000 12,281,213,000 1,543,519,000 12,281,213,000 1,543,519,000 12,281,213,000 1,543,519,000 12,281,213,000 1,543,519,000 12,281,213,000 1,543,519,000 12,281,213,000 1,543,519,000 12,281,213,000 12				
Smoked and/or cooked	Sausage-			
$\begin{array}{c ccccccccccccccccccccccccccccccccccc$	Smoked and/or cooked         92,361,000           To be dried or semi-dried         11,883,000	94,422,000 13,246,000	811,614,000 99,815,000	744,427,000 103,329,000
$\begin{array}{c ccccccccccccccccccccccccccccccccccc$	Loaf, head cheese, chili con carne.	-		
Beef         3,155,000         2,904,000         22,910,000         24,529,000           Pork         19,853,000         28,514,000         227,468,000         390,871,000           Canned meat and meat food products—         Beef         25,322,000         15,220,000         192,738,000         122,648,000           Pork         57,158,000         58,172,000         692,222,000         668,439,000           Sausage         10,196,000         16,833,000         127,105,000         169,861,000           Supp         3,970,000         2,315,000         296,245,000         206,737,000           All other         45,824,000         43,410,000         503,733,000         40,501,000           Total canned meats         142,470,000         187,109,000         1,733,736,000         1,733,736,000           Lard—rendered, refined         120,645,000         187,109,000         1,583,822,000         3,051,792,000           Pork fat—rendered, refined         8,849,000         18,155,000         126,730,000         283,1168,000           Oleo stock         11,263,000         8,730,000         104,834,000         102,151,000         263,106,000         104,934,000         167,477,000         167,477,000         177,477,000         167,477,000         167,477,000         167,477,0	jellied products, etc			
Pork 19,833,000 28,514,000 227,468,000 390,871,000 Canned meat and meat food products—  Beef 25,322,000 15,220,000 692,222,000 668,489,000 848,000 12,758,	Cooked meat-			
Beef         25,322,000         15,220,000         192,738,000         122,488,000           Pork         57,158,000         58,172,000         692,222,000         686,439,000           Sausage         10,196,000         16,832,000         217,105,000         129,881,000           Soup         3,970,000         2,315,000         205,245,000         206,245,000           All other         45,824,000         43,410,000         506,733,000         406,851,000           Total canned meats         142,470,000         185,950,000         1,724,063,000         1,573,756,000           Lard—rendered, refined         120,645,000         187,109,000         158,382,2000         2,051,700,000           Oleo stock         11,263,000         8,730,000         126,730,000         23,181,000           Edible tallow         7,957,000         5,765,000         82,209,000         65,709,000           Compound containing animal fat         2,434,000         29,103,000         29,123,000         38,233,000         39,780,000           Miscellaneous         2,272,000         3,904,000         38,973,000         51,006,000         50,000,000         50,000,000         50,000,000         50,000,000         50,000,000         50,000,000         50,000,000         50,000,000 <td< td=""><td></td><td></td><td></td><td></td></td<>				
Pork 57, 158,000 58,172,000 692,222,000 685,439,000 Sansage 10,196,000 16,835,000 127,105,000 169,812,000 169,812,000 169,812,000 169,812,000 169,812,000 169,812,000 169,812,000 169,812,000 169,812,000 169,812,000 170,100	Canned meat and meat food products-			
$ \begin{array}{cccccccccccccccccccccccccccccccccccc$	Pork 57,158,000 Sausage 10,196,000 Soup 3,970,000	58,172,000 16,833,000 2,315,000	692,222,000 127,105,000 208,245,000	668,439,000 169,981,000 206,737,000
Pork fat—rendered, refined.         8,849,000         18,155,000'         126,730,000         283,168,000           Oleo stock         11,263,000         8,730,000         104,194,000         102,151,000           Edible tallow         7,957,000         5,765,000         82,209,000         65,709,000           Compound containing animal fat         23,443,000         29,103,000         204,203,000         167,477,000           Oleomargarine containing animal fat         3,533,000         3,515,000         38,323,000         39,798,000           Miscellaneous         2,272,000         3,904,000         38,973,000         51,005,000	Total canned meats142,470,000	135,950,000	1,724,063,000	1,573,756,000
*Total	Pork fat—rendered, refined.         8,849,000           Oleo stock         11,263,000           Edible tallow         7,957,000           Compound containing animal fat         23,443,000           Oleomargarine containing animal fat         3,533,000	18,155,000 8,730,000 5,765,000 29,103,000 3,515,000	126,780,000 104,984,000 82,209,000 204,203,000 38,323,000	283,168,000 102,151,000 65,709,000 167,477,000 39,798,000
	*Total761,091,000	994,984,000	8,881,843,000	12,324,969,000

"These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as coring first and then canning.



## Announcement!

We are manufacturers of mullinix packages for BACON • SAUSAGE BUTTER • MARGARINE

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You are invited to visit our headquarters at the A. M. I. convention.

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## CENTRAL WAXED PAPER CO.

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The National Provisioner—October 27, 1945

Page 27

PACKES
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## PROVISIONS AND LARD Weekly Review

## Meat Output Gains On Larger Slaughter Volume of Livestock

The output of federally inspected meats increased 17,000,000 lbs. during the week ending October 20, reflecting increased marketings and slaughter of all meat animals. The War Meat Board estimate of inspected meat production totaled 300,000,000 lbs. as against 283,000,000 lbs. for the preceding week and 332,000,000 lbs. the corresponding week a year ago.

A moderate increase in inspected hog slaughter raised the week's kill to 441,-000 head, 16,000 more than a week earlier but 512,000 under the corresponding week in 1944. The estimated production of pork for the week was 71,000,000 lbs., representing an increase of 2,000,000 lbs. over a week ago but a decrease of 61,000,000 from last year.

Estimated cattle slaughter under federal inspection for the week ended October 20, totaling 376,000 head, reached its highest peak in the history of the Board. This compares with 349,000 head slaughtered in the preceding week and 338,000 in the same week last year. Inspected beef production in these weeks was 180,000,000 lbs., 167,000,000 lbs. and 147,000,000 lbs. respectively.

#### WFA PURCHASES DROP TO NEW LOW POINT

Purchases of meats and meat food products by the WFA during August for use by lend-lease, territorial emergency programs, Red Cross and other activities were down sharply from a month earlier. Expenditures for product totaled only \$1,566,849, over \$3,000,000 less than a month earlier. Lard, canned meat and frozen pork items comprised the largest part of the August purchases.

Livestock & Meat	lbs. Aug	Jan. 1, thru i. 31, 1945, lbs. antity———	Aug., 1945 ——F.	Jan. 1, thru Aug., 81, 1965 ).B. Cost——
Beef, cured Beef & veal, frozen Chaings, synthetic, pieces. Hog casings, bundles. Hog casings, bundles. Hog casings, bundles. Lard & mileon frozen Lard & contered pork fat Meat & canned Beef Meat food prod. & rations Pork Vienna sausage & potted meat Pork barreled Pork, frozen Pork, sweet pickled & salted Sausage, dried	161,269 33,464 7,812,400 28,415 103,164 484,191 476,776 40,000	120,000 1,767,321 750,000 621,973 2,171,621 181,744,992 34,853,480 591,118 3,250,247 8,962,900 91,096,968 1,836,513 105,546,367 26,000	\$ 29,190 39,612 1,190,547 6,584 26,008 167,457 104,676 2,580	\$ 19,559 300,212 13,669 813,535 277,678 22,664,196 12,737,285 107,682 38,860,500 1,342,781 1,134,697 16,630,141 630,341 4,402,164

Slaughter of calves under federal inspection was estimated at 209,000 head, up 16,000 from the preceding week but 15,000 less than a year ago. Output of inspected veal was estimated at 29,000,000 lbs., compared with 27,000,000 lbs. for the preceding week and 32,000,000 lbs. a year ago.

Inspected sheep slaughter was figure at 469,000 head. This was a gain of 6,000 over the preceding week but was 53,000 less than a year earlier. Production of lamb and mutton was indicated at 20,000,000 lbs., the same as in the preceding week but 1,000,000 lbs. less than a year ago.

#### MINUS CUTTING MARGIN LARGER BECAUSE OF RAISE IN PRICE OF HOGS

(Chicago costs and prices, first four days of week.)

Cut-out test results for all weights of hogs are now poorer than they were in May of this year, the last time a test was run by The National Provisioner. Test results show the effect of the increase in hog ceiling prices without a corresponding change in subsidy payments or product ceilings. During the week ended May 26, 1945, the minus margin for 180- to 220-lb. butchers was 51c;

for 220- to 240-lb. butchers was 75c and for 240- to 270-butchers was 84c.

Packers should remember that this test is worked a for illustrative purposes only. Each firm should figure its own test, using actual costs, credits, expenses, yield and realizable selling prices.

	186	0-220 lb		Value		220	0-240 lb		alue		_	-240-270	lbs. Val	
Pe liv wt	re fin.	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pet. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pet. live wt.	Pct. fin. yield	Price per lb.	cwt.	er cwi.
Regular hams   13.   Skinned hams   15.   Skinned hams   Flenies   5.   Boston butts   4.   Louis   Louis	9 20.0 6 8.1 2 6.0 1 14.5 0 15.8  9 4.2 2 3.2 4 8.6 2 3.2 4 6.0 2 9 4.2 2 3.2 4 6.0 2 9 4.2 2 3.2 4 6.0 4 6.0 6 9 6 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9	22.0 20.5 25.3 25.8 17.7  10.8 12.3 12.8 16.5 18.3	\$ 3,060 1.15 1.060 2.40 1.95 	\$ 4.40 5 1.66 5 1.52 5 2.80 	13.8 5.5 4.1 9.8 9.5 2.1 3.2 3.0 2.2 11.6 3.0 2.0	19.4 7.7 5.8 13.8 13.4 3.0 4.5 4.2 8.1 15.8 2.3 4.2 2.8	21.5 20.5 25.3 22.3 16.8 14.3 11.0 10.8 12.8 14.0 18.3	\$ 2.97 1.13 1.04 2.19 1.00 .30 .35 .32 .27 1.43 .22 .55 .11 1.48 1.70	\$ 4.17 1.58 1.47 3.08 2.25 .43 .50 .45 .38 2.02 .32 .77 .15 .68 2.40	12.9 5.3 4.1 9.6 3.9 8.6 4.6 4.6 2.2 10.4 1.6 2.9 2.0	18.1 7.4 5.7 13.4 5.5 12.0 6.4 4.8 3.1 14.5 2.2 4.1 2.8	23.5 20.5 24.3 21.3 15.8 14.5 10.8 12.8 12.8 12.5 18.3	\$ 3.03 1.09 1.09 2.05 .61 1.25 .87 .27 1.33 .20 .53 .11 1.49 1.70	\$ 1.80 1.80 1.80 2.85 2.85 1.70 2.85 2.85 2.85 2.85 2.85 2.85 2.85 2.85
Cost of bogs. Condemnation loss Handling and overhead.  TOTAL COST PER CWT. TOTAL VALUE  —Cutting margin			Per cwt. alive \$14.85 .08 .67 \$15.00 14.90	Per cwt. fin. yield \$22.45 21.57			Per cwt aliv \$14.8 .0 .3 \$15.5 14.6 \$ .8	t. ve 85 18 Pe 58 51	er cwt. fin. yield \$20.84 20.65	1	1	\$15. 14.	76 85 08 Pa 54 47 58	ar cut. fin. 7 inid f21.00 30.30 \$ 1.81

Flash-

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270-15.

27, 198

H. P. SMITH LAST MINUTE NEWS

Our headquarters for the AMI Convention at the Stevens Hotel will be The Royal Skyway Suite, 23rd Floor

H. P. SMITH



PAPER CO

BASTIC APRONS!

WATER-PROOF, ALKALI-PROOF,
STAIN-PROOF, ACID-RESISTANT,
OIL-RESISTANT

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Will Not Crack or Peel



Basco-TEX Genuine Plastic Coated Aprons require no laundering. Just wipe off with a damp cloth. They save their small cost over and over again. They embody the utmost in wearing comfort and are built for maximum wear. More and more firms are daily swinging over to this modern method of clothing protection.

Consult Us For shower curtains, partitions, covers, bags and other items of plastic coated and standard textiles.

PRICES — SIZES — COLORS -

GRAY
27 x 26... \$ 8.40 per dez.
30 x 36... \$ 78 per dez.
36 x 40... 11.90 per dez.
35 x 44... 12.60 per dez.
Full Length Sleaves
\$3.65 per dezen pair
Legginge, Hip Length
\$11.00 per dezen pair

BLACK 27 x 36...\$ 8.40 per de 30 x 36.... 9.78 per de 36 x 40.... 11.90 per de

Full Length Sleeves
\$9.66 per dozen pair
Leggings, Hip Length
\$11.90 per dozen pair

27 x 38...\$ 0.88 per dez.
30 x 36...7.85 per dez.
36 x 40... 9.35 per dez.
26 x 44... 10.18 per dez.
Full Length Sleeves
37.15 per dezen pair
HEAVY DOUBLE-COATED
MAROON REOPERE
27 x 36...\$10.61 per dez.
30 x 36... 12.60 per dez.
36 x 40... 16.50 per dez.
36 x 44... 18.45 per dez.
Full Length Sleeves
\$12.90 per dezen pair

spings, Hip Longth
\$11.30 per dozen pair
All Prices F.O.S. Chicage. Furnish
best pricerly Minimum order 1 dozen
ORDER BY MAIL OR PHONE TODAY

Free Sample Swatch on Request

ASSOCIATED BAG & APRON CO.

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## H. J. MAYER & SONS CO.

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another mold

It's

Different

Now that we are diverging from the forging of weapons of war to products of peace...packers are making plans to improve their methods for producing and improving their products. The HOY STAINLESS STEEL HAM MOLD is being recognized everywhere as the outstanding improvement in ham molds. It is a simpler and speedier mold to operate. Its one cover unit automatically fits into the mold and eliminates tilting, therefore it is easy to produce a fine quality uniform ham quicker and at less labor cost. Try the new HOY STAINLESS STEEL HAM MOLD and see what a big difference it makes.

### HOY EQUIPMENT CO.

2370 N. 31st St.

MILWAUKEE 10, WIS.

#### MEAT AND SUPPLIES PRICES

Chicago

#### WHOLESALE FRESH MEATS

‡Carcass Beef

Cow, hdq., commercial19 Cow, foreq, commercial16%
‡Beef Cuts
Steer, hfr., sh. loin, choice32%
Steer, hfr., sh. loin, good
Steer, hfr., sh. loin, ntil
Cow, sh. loin, com
Steer hfr. round choice 22%
Steer, hfr., round, good21 1/4
Steer, hfr., rd., commercial19
Steer, hfr., loin, choice29%
Steer, hfr., loin, good28
Steer, hfr., loin, commercial23%
Cow, loin, utility20
Cow, round, commercial19
Cow, round, utility
Steer, hfr., rib, good23
Steer, hfr., rib, choice
Steer, hfr., rib, utility18%
Cow rib, utility
Steer, hfr., sir., choice274
Steer, hfr., sir., good
Steer, hfr., cow flank
Steer, BF., Fib., Utility   1374,
Steer hfr. flank steak
Cow, flank steak
Steer, hfr., cow flank. 131/2 Cow, sirloin, commercial. 211/2 Cow, sirloin, util. 182/2 Cow, sirloin, util. 182/2 Cow, sirloin, util. 182/2 Cow, flank steak. 235/2 Cow, flank steak. 235/2 Steer, hfr., reg. chk., choice. 203/2 Steer, hfr., reg. chk., com. 173/2 Steer, hfr., reg. chk., com. 173/2 Steer, hfr., reg. chk., com. 174/2 Cow, reg. chk., commercial. 174/2 Cow, reg. chk., commercial. 175/2 Steer, hfr., c. c. chk., choice. 183/2 Steer, hfr., c. c. chk., com. 163/2 Steer, hfr., c. c. chk., com. 163/2 Cow, c. c. chk., commercial. 163/2 Cow, c. c. chk., utility. 112/2 Cow, forealank. 123/2 Cow, forealank. 125/2 Cow, forealank. 15/2 Cow, brisket, commercial. 15/2 Steer, hfr., brisket, commercial. 15/2 Cow, brisket, utility. 15/2 Steer, hfr., brisket, commercial. 21/2 Steer, hfr., brisket, commercial. 25/2 Steer, hfr., brisket, comme
Steer, hfr., reg. chk., com17%
Steer, hfr., reg. chk., utility15%
Cow reg. chk., commercial17%
Steer, hfr., c. c. chk., choice 181/2
Steer, hfr., c. c. chk., gd17%
Steer, hfr., c. c. chk., utility14%
Cow, c. c. chk., commercial161/4
Cow, c. c. chk., utility
Cow. foreshank
Steer, hfr., brisket, choice17
Steer, hfr., brisket, good
Steer, hfr., brisket, utility15
Cow, brisket, commercial15
Steer, hfr. back, choice214
Steer, hfr. back, good20
Cow back, commercial
Steer, hfr. arm chuck, choice19
Steer, hfr. arm chuck, good18
Cow arm chuck, commercial17
Steer, hfr. sh. pl., gd. & ch141/4
Steer, hfr. sh. pl., com. & util. 131/2
Cow, brisket, utility
tQuot, on beef items include per-

tQuot. on beef items include permitted additions for sone 5, plus 25c per cwt. for local del.

#### †Veal-Hide on

	1 4 44			-		-		**	•	•	•	91	••					
Choice	carcass																20	
Good e	arcass .							0		0	۰	0	0	0		*	19	1
Choice	saddles	4	0	0	0	0	0				۰	۰		0			22	
-	_																	

tVeal prices include permitted addition for Zone 5, 25c per cwt. for double wrapping and 25c per cwt. for delivery.

#### \*Beef Products

Brains	75
Hearts, cap off	151
Tongues, fresh or fros	221
Tongues, can., fresh or froz	161
Sweetbreads	231
Ox-tails, under % lb	81
Tripe, scalded	41
Tripe, cooked	81
Livers, unblemished	231
Kidneys	111

### \*Veal and Lamb Products

Calf I		a. T											
Sweet	bres	ds.	Ty	De	Ä						 	.39	ź
Lamb													
*Pr	loss	car	lot		a	2	'n	an	. 1	hi	di	P	6

\*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

#### \*\*Lamb

oice lamb	8			0	0	0	10						0						
od lambs	9.		*	-				0		0	٠	0	۰		0	0	0	0	G
mmercial	E	8	20		D	В		0	0				0	0	0	0	0		3
oice hinds	4	g	IE.	!!	æ			0	0	0			0	0	۰	0	0		3
od hindsa	a	a	A	6		0		0	0	0	•	*		.0	*		ŕ		3
oice fores	į.		0	0		9	9	0	0	0	0		9	0		0			3
ood fores	۰	0					*	0	0	0		0	0	0		0	a		3
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hoice	sheep	p																-	u
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hoice	saddl	68															7.0	.11	
a noor	addle	8							L										
noice	rores																	М	ņ
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futton	loin	H.	6	1	10	ni	e	ģ	Č	*	*	*	10.	*	*	*	**	d	ø
••Qu																			65

Pork s Prankt Frankt Bologn Bologn Liver Liver Smkd. Head New B Minced Tongus Blood

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Ginger
Zanz
Mace,
Bast
E. 4
Mustar
No.
West
Paprik
Pepper
Bed
Blac
Blac
Popper

Zone 5 and include 10c for steets, ette, plus 25c per cwt. for del.

#### \*Fresh Pork and Pork Produce

Fresh Pork and Pork Products
Reg. pork loins, und. 12 lbs
Boneless Dutts, c. t
Neck Dones
Pigs feet
Ridneys
Livers, unblemished 11
Brains
Ears
Snouts, lean out
Snouts, lean in
Heads
Chitterlings
Tidbits, hind feet W
ADelege content and to the
*Prices carlot and loose basis.

#### WHOLESALE SMOKED

Quotations on pork items are less wrapped, f.o.b. Chicago, sakiet a OPA quantity differentials.

### PRODUCTS

Pork	fee	t.	200	·lb.	bbl.		 	 J.
Regul	ar	tri	pe,	200	-lb.	bbl		 . 1

#### \*BARRELED PORK AND

Clear fat back pork:
70- 80 pieces
80-100 pieces
100-125 pieces
Clear plate pork, 25-35 pieces., 20
Brisket pork
Plate beef, 200 lb. bbls ILB
Hx. plate beef, 200 lb. bbls ##
For prices on sales to War Prome
ment Agencies, see Amendment 30
RMPR 148, effective May 26, 196

\*Quot. on pork items are for in than 5,000 lb. lots and included permitted additions, except bell and loc. del.

#### SAUSAGE MATERIALS

Carlot basis, Chgo. sone, loss bei
Reg. pork trim. (50% fat)
Ex lean pork trim. 95%
Pork cheek meat
Roneless bull mest
Boneless chucks
Beef trimmings
Dressed bologna bulls
r over somboon received

DR									
Cerrelat, dry,	in	hog	bi	on	gs				58
Halateiner						0			41
Bolsteiner L. C. Salami,	sen	al-di	7.				0 0		54
Cappicols (Co								0.4	311

#### DOMESTIC SAUSAGE

Quotations cover Type 2, except
where otherwise noted.)
Perk sausage, hog casings Type 1.29%
Frankfurts, in hog casings25
Bologna, natural casings281
Bologna, Baturai Casings
Bologna, artificial casings221
Belogna, artificial beef casings214
ankd, liver saus., hog bungs24%
Boad cheese
New Eng., natural casings384
New Eng., Butternt Cantings.
Minced lunch, natural casings25%
Tangue and blood
Blood SERRED
Sause
Polish sausage28%
Lollen summate
-

iPrices based on zone 5, plus \$1.50 per cut. for cales to retailers and pureyors of meals where no loc, del. is made. Prices include boxing or packaging costs.

Produ

18 lbs.,

18 De.

8

RK AND

bbls... 25 War Prom-endment 2 b ay 26, 395

ERIALS

or 27, 196

#### CURING MATERIALS

COULING MINISTRACO
Cwt.
Kitrate of soda (Chgo, w'hse) in 425-lb, bbls., del\$ 8.75 Salipeter, n. ton, f.o.b. N. Y.:
Bbl. refined gran 8.60
Small crystals 12.00
Medium crystals 13.00
Large crystals 14.00
Pure rfd. gran. nitrate of soda. 4.00 Pure rfd. powdered nitrate of
selt in min, car of 80,000 lbs.
only, f.o.b. Chgo., per ton: Granulated, kiln dried 9.70
Medium, kiln dried 12.70
Rock, bulk, 40 ton cars 8.80
Sugar— Eaw, 96 basis, f.o.b.
New Orleans 4.60 Standard gran., f.o.b. refiners
(2%) 5.50
Packers' curing sugar, 250 lb.
bags, f.o.b. Reserve, La.,
less 2% 5.15 Dextrose, in car lots, per cwt.,
(estten) 4.80
in paper bags 4.75
entore.

#### SPICES

(Basis Chgo., orig. bbls.	bags.	bales.)
1	Vhole	Ground
Alluice, prime	28	3034
Resifted	29	3144
Chili powder		41
Cleves, Amboyna	40	46
Giager, Jam., unbl	28	31
Zansibar	23	27
Mace, fcy. Banda 1	.05	1.19
East Indies	95	1.10
E. & W. I. Blend		90
Mustard flour, fcy		34
No. 1		22
West India Nutmeg		53
Paprika, Spanish		55
Pepper, Cayenne		85
Red No. 1		44
Black Malabar		1314
Black Lampong	12	1814
Pepper, Packers		15%

#### SAUSAGE CASINGS

(F. O. B. Chicago) (Prices quoted to manufacturers of sausage.) Beef casings:

Domestic rounds, 1% to 1% in, 180 pack. ... 20

Domestic rounds, ever 1% in, 140 pack. ... 35

Export rounds, ever 1% in, 140 pack. ... 35

Export rounds, wide, over 1% in ... 45

Export rounds, medium, 1% to 1% in. ... 33

Export rounds, medium, 1% to 1% in. ... 34

Export rounds, marrow, 1% in. under ... 34

Export rounds, narrow, 1% in. under ... 34

No. 1 weasands ... 4

No. 1 bungs ... 16

Signature ... 16

In ... 618

No. 2 bungs ... 10

In ... 65

In ... 65 Beef casings:

12-15-in. wide, flat 74@ 9	
10-12-in. wide, flat 4 @ 61	16
10-12-in. wide, flat 4 @ 6: 8-10-in. wide, flat 2% @ 8:	ν,
6- 8-in. wide, flat 2 @ 2	×
Hog casings:	
Extra narrow, 29 mm. &	
dn 2.4	40
Narrow mediums, 29@32	
mm 2.4	40
Medium, 82@35 mm 2.1	10
Medium, 35@38 mm1.80@1.9	06
Wide, 38@43 mm1.55@1.6	
Extra wide, 43 mm1.45@1.6	
Export bungs	
Large prime bungs18 @20	
Medium prime bungs 11 @14	
Small prime bungs 8 @10	
Middles, per set21 @24	
andree, per set	

#### SEEDS AND HERBS

	Whole	for Saus.
Caraway seed	1.00	1.15
*Cominos seed	. 23	26
Mustard sd., fcy. yel.	. 25	
American	. 154	
Marjoram, Chilean	. 35	40
Oregano	. 13	16
*Nominal.		

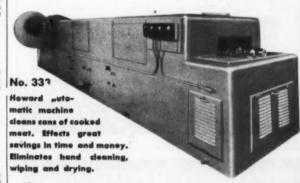
#### **OLEOMARGARINE** White domestic, vegetable.....19 White animal fat.....16% Water churaed pastry.....184

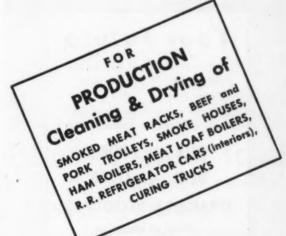
Vegetable typeUnquoted
VEGETABLE OILS
White, deodorized, summer oil, in tank cars, del'd Chicago14.63 Yellow, deodorized, saiad or win- terized oil, in tank cars, del'd. Chicago
Raw soap stocks: Cents per lb. del'd. in tank cars.
Cottonseed foots, basis 50%T.F.A. Midwest and West Coast
Corn foots, basis 50% T.F.A. Midwest
Soybean foots, basis 50% T.F.A. Midwest and West Coast3% East

Manufacturer to jobber prices, f.o.b.

\* Visit With HERMAN at the Stevens Hotel Room 2403 October 27-28-29-30-31 HERMAN WALDMAN CO.

## SAVES \$6000 in 3 MONTHS New HOWARD **CLEANING MACHINE**





A Howard Engineer will be glad to discuss your cleaning and drying problems . . . show you how to save time, money and manpower. Write for detailed literature and information.



HOWARD ENGINEERING and MANUFACTURING CO.

> 2237 BUCK STREET CINCINNATI 14, OHIO



The Viking factory, which has been devoted 90% to producing pumps for the armed forces, is being reconverted to civilian production just as rapidly as possible.

You should note a gradual but substantial increase in Viking pumps available for your industry by November 1st. This picture should be considerably brighter by January 1, 1946.

Write today for Bulletin Series 800S which describes and illustrates Viking Rotary Pumps widely used in the

meat packing industry. It will be sent FREE by return mail.



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marketing problems will require selling ability. A buyers market is just ahead.

We offer you a thoroughly experienced marketing organization for

> PORK BEEF

> VEAL LAMB

STRAIGHT or MIXED CARS

Write or phone us



## MARKET PRICES New York

#### DRESSED BEEF CARCASSES

#### City Dressed

Steer.	heifer.	ch	oic	e								. 25	3
Steer,	belfer,	goo	d.									.21	L
Steer,	beifer,	6.0	mr	n	er	e	la	a				.18	
Steer.	beifer.	uti	lit	y								.17	1
Cow,	commerci	al										.18	)
	-												

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

#### KOSHER BEEF CUTS

Steer,									
Steer	hfr.,	trl.,	good					20	ч
Steer,	hfr.,	trl.,	comn	erci	al.			.19	1/
Steer,	hfr.	, tr	L., 11	tility	V			17	1/
Steer,	hfr.,	reg.	chk.	, ch	ole	e		24	-
Steer,	hfr.,	reg	, chk	21	bod			20	3/4
Steer,	hfr.,	reg.	chk.,	com	me	rei	al	.21	1/
Steer,	hfr.,	reg.	chk.,	util	ity			.18	易
					-				

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

	hfr., rib,						
	hfr., rib,						
	hfr., rib,						
Steer,	hfr., rib,	utility.	 0 (		0	.20	,
Steer,	hfr., loin,	, choice.				.31	
	hfr., loin						
	hfr., loin,						
Breer,	hfr., loin,	atmity	 0 1	. 0	0	.21	- 74

Above prices are for Zone 9, plus 50c per cwt. for del. Additions for kosher cuts, where permitted, are not included in prices.

#### \*FRESH PORK CUTS

Pork Ioins, fr., 10/12 lbs.         204/5           Shoulders, regular         234/5           Butts, boneless. C. T.         32           Hams, regular, under 14 lbs.         23 / 4           Hams, skind., under 14 lbs.         25 / 5           Picnics, bone in         23 / 4           Pork triu, ex. lean         32	Westeri
Butta, regular 3/8 lbs. 2534 Hams, regular, under 14 lbs. 2234 Hams, skinned fresh, under 14 lbs. 2254 Hams, skinned fresh, under 14 lbs. 2554 Picnica, fresh, bone in 2254 Pork trimmings, regular 1934 Spareribs, medium 1554 Pork loins, fr. 10/12 lbs. 264 Shoulders, regular 223 Butta, boneless, C. T. 32 Hams, regular, under 14 lbs. 2554 Hams, skind, under 14 lbs. 2554 Picnics, bone in 234 Picnics, bone in 234 Pork trim, ex lean 232	Shoulders, regular
Hams, skinned fresh, under 14 lbs	Butts, regular 3/8 lbs
Hams, skinned fresh, under 14 lbs	Hams, regular, under 14 ths 23%
14 lbs	Hams skinned fresh under
Picnics, fresh, bone in     22       Pork trimmings, ex lean     82       Pork trimmings, regular     194       Spareribs, medium     15 ½       Pork loins, fr., 10/12 lbs.     26 ½       Shoulders, regular     23 ½       Butta, boneless, C. T.     32       Hams, regular, under 14 lbs.     25 ½       Hams, sknd., under 14 lbs.     25 ½       Picnics, bone in     22       Pork trim, ex. lean     32	14 lba 958/
Pork trimmings, regular         1914           Spareribs, medium         15 ½           Pork loins, fr., 10/12 lbs.         24 ½           Shoulders, regular         25 ½           Butta, boneless, C. T.         32           Hams, regular, under 14 lbs.         25 ½           Hams, skud, under 14 lbs.         25 ½           Picnics, bone in.         23 ½           Pork trim, ex. lesn         32           Pork trim, ex. lesn         32	Dionica from home in the
Pork trimmings, regular         1914           Spareribs, medium         15 ½           Pork loins, fr., 10/12 lbs.         24 ½           Shoulders, regular         25 ½           Butta, boneless, C. T.         32           Hams, regular, under 14 lbs.         25 ½           Hams, skud, under 14 lbs.         25 ½           Picnics, bone in.         23 ½           Pork trim, ex. lesn         32           Pork trim, ex. lesn         32	Dorb Andrewstern Land 1800
Spareribs, medium	Fork trimmings, ex. lean
Pork loins, fr., 10/12 lbs	Fork trimmings, regular194
Pork Ioins, fr., 10/12 lbs.         284%           Shoulders, regular         234           Butts, boneless. C. T.         32           Hams, regular, under 14 lbs.         234           Hams, skind., under 14 lbs.         25%           Picnics, bone in         234           Pork trim, ex. lean         32	Spareribs, medium
Pork Ioins, fr., 10/12 lbs.         284%           Shoulders, regular         234           Butts, boneless. C. T.         32           Hams, regular, under 14 lbs.         234           Hams, skind., under 14 lbs.         25%           Picnics, bone in         234           Pork trim, ex. lean         32	Offi
Shoulders, regular	
Butts, boneless, C. T	Shoulders mountage 001
Hams, regular, under 14 lbs28% Hams, sknd., under 14 lbs25% Picnics, bone in	Shoulders, regular23 %
Hams, sknd., under 14 lbs25% Picnics, bone in	Butts, boneless, C. T
Pork trim, ex. lean	Hams, regular, under 14 lbs28%
Pork trim, ex. lean	Hams, sknd., under 14 lbs25%
Pork trim, ex. lean	Picnics, bone in
Pork trim regular 1916	Pork trim, ex. lean
	Pork trim., regular

#### \*COOKED HAMS

١	Cooked hams, skin on, fatted,
ı	8/down43
ı	Cooked hams, skinless, fatted,
ı	8/down463

#### \*SMOKED MEAT

			****	10
Reg.	hams,	under 1	4 lbs	
		over 18 ne in		
Baco	n Wes	tern, 8/	12 Iba	
Beer	tongue	m. Hght.		- Da
Beef	tongue	s, heavy		91

\*Quotations on pork items are fee less than 5,000 lb. lots and include all permitted additions.

#### DRESSED HOGS

8-10 10-12 12-14 14-16

10-12 12-14 14-16 16-18 18-20 20-22 22-24 24-26 25-80 25/mp

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Date	-	4	ch.,	è	34	۳	٠,	ď	-	а,			ě.		ä	a	ĸ	В,	
Oct.	-	a, ui	ader	0	×	,	A	Ю	۰	•	۰		۰	۰	a		d		P
81	to	1709	Ilbs.			_	_	_										100	
11707	TO	E 179	100.			~	_	_										-	100
1220	LO	136	IDS.		-	_	_											34	7
1354	10	E-0/5	\$1186 a			_	~	_										- 194	w
154	to	171	Iba.					_		_	_							91	٧.
172	to	188	lbs.							•	•	•	•	۰	*	81	. 0	- 8	4.
		200				۰	۰	۰	۰		٥	0	٥	0	٥	0 1		- 41	20

#### \*DRESSED VEAL

#### Hide off

	THE WALL
Choice, 50@275 1	hs
Good, 50@275 lb	218
Commercial, 506 Utility, 50@273	
centy, bogs-10	108

\*Quot. are for sone 9 and include 50c for del. An additional 14c per cwt. permitted if wrapped in stellinette.

#### DRESSED SHEEP AND

Lamb, choice
Lamb, good
Mutton, good & choice 156
Mutton, utility & cull
*Quotations are for Zone 8.

#### FANCY MEATS

Congues	, Typ	e A					 • •		.25
weethr	eaus,	Dee	a 1	LУ	рe	A	 	• •	-26
weetbr	reads,	vea.	1, 2	Cy	pe	A	 0.0		.41
Beef ki	dneys						**		.12
Lamb f	ries,	per	lb.					**	.39
Livers,	beef,	Type	e A				 		.36
oxtails,	unde	P %	10				 		. 9

		•	~	•	۰	•	•	•	•	•			1000
Shop f	at											.\$3.25	per cwt.
Breast	fat .					0		۰				. 4.25	per ent.
Edible	suet						۰				0	. 4.75	per est.
Inedibl	e sue	ŧ					0				0	. 4.75	per cut.

#### CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended October 20, 1945, were reported as follows:

		Oct. 20	week	3002
Fresh	meats,	pounds	20,066,000 30,307,000 2,672,000	26,738,96 40,672,96 5,955,98



DANIELS MANUFACTURING RHINELANDER, WISCONSIN

#### CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES		BELLIES							
		(Square Cut Seedless)	-						
GARLOT TRADING LOOSE, F.O.B. CHICAGO OR CHI BASIS THURSDAY, OCT. 25, 19	CAGO	Fresh or Frozen Under 8 18 8-12 17½ 12-16 16 16-20 15½	19 183 17 163						
REGULAR HAMS		20-22 15	16						
Fresh or Frozen	8.P.	D. S. BELLIES							
8-10 22 ¼ 10-13 22 ¼ 12-14 22 ¼ 14-16 21 ½	22 ¼ 22 ¼ 22 ¼ 21 ¼	Clear 18-20 15 20-25 15 25-30 15	Rib 15 15 15						
BOILING HAMS		30-35 15	15						
Fresh or Frusen  16-18 21 ½  18-30 20 ½  39-22 20 ½  SKINNED HAMS	8.P. 21 1/4 20 1/4 20 1/4	35-40 15 40-50 15 GREEN AMERICAN BEL 16-20 20-25	143						
Fresh or Frozen	8.P.	25 and up	145						
18-12	24 % 24 % 23 % 23 % 22 % 22 % 22 % 22 %	FAT BACKS  Green or Frozen  6-8 11  8-10 11  10-12 11  10-12 11  12-14 11 15  14-16 11 135  16-18 12  18-20 12	Cure 11 11 11 11, 11, 11, 12, 12						
PICNICS		20-25 12	12						
Fresh or Frozen 4-6 201/4 6-8 201/4 6-8 201/4 6-10 201/4 19-12 201/4 12-14 201/6 Bart shank 1/4c over.	8.P. 201/2 201/2 201/2 201/3	OTRER D.S. MEATS Fresh or Frosen Regular plates 114 Clear plates 104 Jowl butts 104 Square jowls 114	Cure 113 103 104 123						

#### FUTURE PRICES

ork

fat in, ....\$21.54 .... 20.21 .... 30.21 .... 10.64 .... 10.81 .... 10.81

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27, 198

MONDAY, OCT. 22. THROUGH THURSDAY, OCT. 25, 1945

LARI	D		-	D	9	e	T.			1	I	igh	Low	Close
May							0	0	0	0		No	13.60@ bids or off	13.65b
Sept.													13.50@	13.60b

#### WEEK'S LARD PRICES

Prices of prime steam lard for the week are reported as follows:

		P. S. Lard Tierces	P. S. Lard Locae	Leaf
000	et. :	2213.80b 2313.80b 2413.80b 2513.80b 2613.80b	12.80b 12.80b 12.80b 12.80b 12.80b	12.75n 12.75n 12.75n 12.75n 12.75n

#### Packers' Wholesale Prices

Refined lard tierces, f.o.b.
Kettle rend., tierces, f.o.b.
Chicago C. L
f.e.b. Chicago C. L
Chicago C. L
e.a.f
Shortening, tierces, (South) c.a.f16.25

#### FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates Ammonium sulphate, bulk, per

ton, basis ex-vessel Atlantic
ports\$29.20
Blood, dried, 16% per unit 5.53
Unground fish scrap, dried,
11% ammonia, 16% B.P.L.,
f.o.b. fish factory4.75 & 10e
Fish meal, foreign, 111/2% am-
monia, 10% B. P. L., c.i.f.
spot 55.00
November shipment 55.00
Fish scrap (acidulated), 7% am-
monia, 3% A. P. A., f.o.b.
fish factories4.00 & 50c
Soda nitrate, per net ton, bulk,
ex-vessel Atlantic and Gulf
ports 30.00
in 200-lb. bags
in 100-lb. bags
Fertilizer tankage, ground, 10%
ammonia, 10% B. P. L.,
bulk4.25 & 10e
Feeding tankage, unground, 10-
12% ammonia, 15% B. P. L.,
bulk . K K9

#### Phosphates

50
ks\$42.00
0%,
rks. 40.00
: .65

Dry Rendered Tankage 45/50% protein, unground.....\$ 1.25

#### CALIF. SLAUGHTER

State-inspected kill of livestock for September, 1945:

		No.
Cattle	******************	10,098
Home	*************	14,275
History .	******************	4,075
mench	************************	8,260
		Lbs.
Samme	e	1,465,466
EUCE 1	ING Deef	1 049 540
AMPU 8	and substitutes	53,310
Tota	1	3.461.316
Plan	ts under state inspect	den Cen
The same of	30, 1945, 147, Plan	to under
STEEL	approved municipal is	nunection
owpten	ber 30, 1945, 122,	- P C C LIQUI

#### EASTERN FERTILIZER MARKETS

New York, Oct. 24, 1945

There is no change in the South American situation and it is doubtful if any material will arrive before next year. Excellent demand continues for all packing house products but sales are few due to the small supply available. Fertilizer manufacturers are now mixing fertilizer for the coming season.



## Simplify Meat Mold Sanitation The Successful Oakite Way!

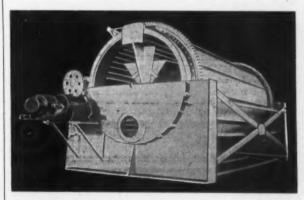
Here's a successfully plant-tested way to streamline your meat mold cleaning task . . . put it on a modern, low-cost basis.

Introduce a recommended amount of specially-designed Oakite Composition No. 37 into your mold cleaning machine or washing tank water. Note how thoroughly cooked-on meat and ingredient residues, fats and other tenacious deposits quickly disintegrate and completely rinse away. Vigorous but safe solution of Oakite Composition No. 37 eliminates time-consuming, laborious scraping and scrubbing.

Newly revised and enlarged Oakite Digest contains 76 similar housekeeping hints on how to simplify and speed up ALL your plant sanitation and maintenance work... put it on a low-cost, efficient basis. Write for your FREE copy TODAY.

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Technical Service Representatives in All Principal Cities of the United States and Connecte





## THE NORTH SEWAGE SCREEN STOPS Pollution— SAVES By-Products

- Prevents plugging of sewers and overloading sewage disposal plants
- Handles killing floor waste and paunch manure
- Built in sizes to fit your plant capacity

#### GREENBAYFOUNDRY& MACHINEWORKS

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## BY-PRODUCTS—FATS—OILS

#### TALLOWS AND GREASES

TALLOWS AND GREASES.—A seasonal increase in grease production is expected shortly and the tight situation in the market may be eased to some extent by the first of next year. Spring farrowed pigs are arriving in greater numbers now and average weights are considerably above a year ago and grease production is above the recent low levels. Tallow output holds up well with inspected slaughter of cattle at new peaks. However, demand continues to be greater than supply and all product moves readily at full ceiling prices. The heavy output of tallows is expected to continue through the period when greases become more liberal, but market students see no weakening in quotations for a long time to

Meanwhile, a fair scattered trade was reported in both tallows and greases, but most producers are sold ahead and unable to make new commitments. Tallow sales this week included fancy at 8%c; choice, 8%c; No. 1 at 8%c, and other grades at ceiling prices. Grease sales included A-white at 8%c; B-white, 8%c; yellow at 8%c, and lower grades at maximum levels. All prices are f.o.b. shipping point.

NEATSFOOT OIL.—This market is rather unsettled and quotations appear irregular at times.

STEARINE.—Sizable offerings of stearine are lacking and quotations are quoted nominal.

OLEO OIL.—Potential demand is very broad, but no offerings are reported. Extra oleo oil in tierces is quoted at 13.04c and prime oleo oil, also in tierces, is 12.75c.

GREASE OIL.—Trading is on a routine basis with quotations unchanged. No. 1 grease oil is 14c; prime burning, 15%c, and acidless tallow oil, 13%c.

#### **VEGETABLE OILS**

Increased trading was evident in vegetable oils this week, but demand continues to be far greater than supplies and prices hold firm at ceiling levels. The movement of soybeans and other oil bearing crops to market is nearing a peak and greater output of oils is expected. Meanwhile, Secretary of Agriculture Anderson stated this week that rationing of most fats will be ended about the first of the year and point values on edible items will gradually be reduced. No other important actions were taken by government bureaus, although the OPA has reissued MPR 53, incorporating all amendments with the most recent amendment underscored to facilitate finding changes.

SOYBEAN OIL.—Although movement of beans to market is at a good pace, offerings of soybean oil are light and trading is limited.

PEANUT OIL.—Some sales of peanut oil have been made in a quiet way and indications are that trading may be on a broader scale in the near future. Many users of peanut oil have been unable to secure this oil for a long time and have switched to oils more easily obtainable. However, they are again offering bids, and orders are much greater than the potential supply. Crude in the Southeast is quoted at 13c.

OLIVE OIL.—Only an occasional sale of domestic olive oil is reported and all movement is confined to small lots. No imported oil is available.

COTTONSEED OIL.—A few sales for immediate delivery are reported in the cottonseed oil market, but selling for the future is absent. Cottonseed oil consumption during September was 203,363 barrels, compared with 236,228 barrels in August and 189,832 barrels in September of last year. Visible supply of oil is above August, but under a year ago.

#### BY-PRODUCTS MARKETS

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Buying orders are in the market at all times for by-products, but offerings remain scarce. However, there is hope that production will increase in the mar future, for slaughter of hogs is getting seasonally heavier and cattle kill remains large.

#### Blood

		Dale
Inground,	loose	 Ammonia

#### Digester Feed Tankage Materials

Unground, p	er uni	t ammonia
Liquid stick,	tank	cars 26

#### Packinghouse Feeds

					CREME
65%	digester	tankage,	bulk		370.70
60%	digester	tankage,	bulk		7LM
			bulk		
			bulk		
45%	digester	tankage,	bulk		N.M
			craps, bull		
†Blo	od-meal .				10.00
Spec	al steam	bone-mei	1	50.0	00 G 55,100

†Based on 15 units of ammonia.

#### Bone Meal (Fertilizer Grades)

				Per ton
Steam,	ground,	3	&	5085.00@36.00
Steam,	ground,	2	&	26

#### Fertilizer Materials

High	grade :	tankage,	ground		Per ten
106	211% a	mmonia			3.85@ 4.00
Bone	tankag	e, ungroi	und, per	ton	30.00@31.W
Hoof	menl .				4.25@ LH

Dry	Rendered	Tankage	-300
		-	Perm

#### --- ---

•55% protein or less......

•55 to 75% protein.....

Gelatine and	Glue Stocks
	. Per cert.
Calf trimmings (limed).	
Hide trimmings (green s	alted)
Sinews and pizzles (gree	n, salted)
	Perin
Cattle jaws, skulls and	knuckles
Pig skin scraps and trim	, per lb
*Denotes ceiling price	f.o.b. shipping point.

#### Bones and Hoofs

	Per las
Round shins, heavy	70.00000.0
light	
Flat shins, heavy	45.00@76.0
light	
Blades, buttocks, shoulders & thighs	C.50@6.1
Hoofs, white	To see
Hoofs, house run, assorted	40.00@6.0
Junk bones	
‡Delivered Chicago.	

		Anin	nal	h	La	ar	
Winter	coil drie	d, per	ton.				 
Summer	coil dri	ed, per	ton				 35.00@H.M
Winter	processe	d, black	k, Ib				 1000
	processe						
Cattle s	witches			• •			 404

## to All our friends



... we extend a cordial invitation to visit us at our Convention Headquarters
The Stevens — Suite 1340

We will welcome you and the opportunity to make your stay a pleasant and informative one

THE PRESERVALINE MFG. CO., BROOKLYN, N.Y.

### HIDES AND SKINS

Convention activities in Chicago next seek expected to delay packer hide trading until following week — Marlets are strong despite increased kill.

#### Chicago

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Unit Ammeria

... 7L8

... 6.8

... 60.28

... 54,86

· ... 70.00

... 10.00

00@55.00

Per ton 5.00@36.00 5.00@36.00

1.85@ 4.M

0.00@SLM

....\$1.60

ng point.

Per ten

27, 196

iels

HIDES.—There was no action apparent this week in domestic hide marks. The new buying permits are scheduled for release on Monday, Oct. 29, but activity will probably be confined to dealing in such small packer and larger outside packer hides as have been lined up in advance for regular buyers.

The local packers are generally inclined to defer selling their hides until the following week, due to convention activities in Chicago next week. The first three days of the week will be taken up by the packers' convention, followed by the first annual meeting of the dealers' association and later the annual meeting of the tanners, all in Chicago.

Packer hides will move this month on the basis of prices shown in Table I of the hide price schedule, the optional Table II having been revoked by Amend. 13 to the schedule. Despite the current heavy slaughter, the packer hide marlet is quotable firm at full ceiling prices for all descriptions, as listed. While the supply of packer hides should show some increase this month, there is expected to be a good demand for small packer stock of known take-off at the ceiling of 15c flat, trimmed for all-weight native steers and cows, and 14c for brands. Market was well cleaned up last month.

The same is true of the Pacific Coast market, which is firm at the local ceiling of 13½c, flat, for steers and cow, and 10c for bulls, f.o.b. shipping points.

Collections in the country hide market should be showing a fair increase now. However, with the present type of buying permit, which does not specify in which market buyer is to operate, tanner buyers are inclined to discriminate against poorer take-off country hides. There was a good demand last month for country all-weights around 40 lb. avge. of current take-off at the full ceiling of 15c flat, trimmed, or 14c untrimmed, with brands at a cent less, but such offerings were scarce. Other country offerings around 50/55 lb. avge. moved 1/2c to a cent under the ceiling, with buyers bidding 11/2c down for older salting lots, depending upon percentage of renderers included, location, etc.

Federal inspected slaughter of cattle reached a new peak last week, the kill at 32 centers being 276,070 head, as against 260,819 for previous week, and 262,609 same week a year ago. Indications are that Oct. kill will exceed the Sept. figure for both cattle and calves. Calf slaughter for week ended Oct. 20 was 146,079 head, as against 137,119 for previous week.

FOREIGN WET SALTED HIDES.—Late last week, further activity in the South American market involved 1,000 Rosa Fe extremes coming to the States, 1,500 Frey Bentos extremes to England, 5,000 LaPlata extremes to Sweden, and 1,500 more Rosa Fe extremes to an unknown buyer, making a total of 34,300 hides for the week. Early this week, England bought 3,950 Argentine light reject steers; later, 2,000 Anglo sound and 2,000 Anglo rejects sold to England, and 1,500 Gualeguaychu reject steers to buyers who act for both England and the States.

CALF AND KIPSKINS.—Strong demand continues for calf and kipskins. Packer, city and country calf and kipskins are quotable at full ceiling prices.

SHEEPSKINS. — Packer shearlings are unchanged and quotable in a range of \$2.00@2.15 for No. 1's, taking in all quality of offerings, with best productions working \$2.10@2.15; No. 2's are quotable \$1.10@1.20, and No. 3's 85@95c. Six cars, mostly straight No. 1's, were reported this week in this range. Good inquiry for the two lower grades but production now very light. Pickled skins are sold well ahead at individual

Pochinghouse Equipment built by ST. JOHN . TABLES . TRUCKS . TROLLEYS . GAMBRELS . HAND TOOLS . SPECIALTIES



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Inquiries Invited

### HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. . Chicago Office, 332 S. Michigan Ave., 4



ceilings by grades and market usually quoted \$7.75@8.00 per doz. packer production. Packer wool pelts are credited as moving at \$2.75@2.85 per cwt. liveweight basis for westerns, and \$2.60@ 2.70 per cwt. for natives of current production, with offerings reported not very plentiful.

#### CANADIAN EXPORTS

Exports of meats and livestock from Canada during September, 1945, with comparisons:

	Sept. 1945	Sept. 1944
Cattle	7,348 203	4,634 62
HogsNo.	994 830	442 610
Beef Lbs. Bacon Lbs. Pork Lbs.	4,594,500 20,065,200 845,800	9,275,200 33,605,100
Mutton & lambLbs. Canned meatsLbs.	186,800 7,683,147	827,600 29,500 4,781,518
LardLbs.	61,300	6,520,900
	9 mos. 1945	9 mos. 1944
Cattle	59,310 1,984	42,832 996
HogsNo. SheepNo.	8,002 99,033	8,463
	88,003	2,058
BeefLbs. BaconLbs.	115,928,700 362,489,200	68,867,000 594,581,000
Beef         Lbs.           Bacon         Lbs.           Pork         Lbs.           Mutton & lamb         Lbs.	115,928,700 862,489,200 10,020,600 470,000	68,867,000 594,581,000 19,917,400 1,476,200
BeefLbs. BaconLbs. PorkLbs.	115,928,700 362,489,200 10,020,600	68,867,000 594,581,000 19,917,400

#### CANADIAN STORAGE STOCKS

		Oct. 1, 1945	Sept. 1, 1945	5-yr. avg. Oct. 1
Beef		4,483,889	19,367,239	19,659,741
Veal		6,732,385	5,704,708	5,119,955
Pork		4,977,214	24,277,938	45,680,836
Mut.	& lamb	4.467.641	2,285,755	4.632.863

### WEEK'S CLOSING MARKETS

#### CHICAGO HIDE QUOTATIONS

-	-	****
PA	CKEE	HIDES

	Oct. 26, '45		1944	
Ivy. nat. strs.	@15%	@15%	@15%	
Ivy. Tex. strs.	@14%	@14%	@14%	
Hvy. butt				
brnd'd strs	@141/2	@141/2	@14%	
Hvy. Col. strs.	@14	@14	@14	
Ex-light Tex.				
strs	@15	@15	@15	
Brnd'd cows	@14%	@14%		
Ivy. nat. cows.	@ 151/2	@151/2		
t. nat. cows	@15%	@15%	@15%	
Nat. bulls	@12	@12	@12	
Brnd'd bulls	@11	611	@11	
Calfekins	23 % @ 27	231/4@27	231/2@27	
Kips, nat	@20	@20	@20	
Kips, brud'd	@17%	@17%	617%	
Slunks, reg	@1.10	@1.10	@1.10	
Slunks, hrls	@55	@55	@55	

#### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts	@15	@15	@15
Brnd'd all-wts.	@14	@14	@14
Nat. bulls	@11%	- @11%	@11%
Brnd'd bulls	@10%	@10%	@10%
Calfskins20	14 @23	201/2@23	201/2 @ 23
Ki s, nat	@18	@18	@18
Slunks, reg	@1.10	@1.10	@1.10
Slunks, hrls	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

#### COUNTRY RIDES

Hvy. strs14	@15	14	@15		@15
Hvy. cows14	@15	14	@15		@15
Buffs	@15		@15		@15
Extremes	@15		@15		@15
Bulls	@111%		@111%		@111%
Calfskins16	@18	16	@18	16	@18
Kipskins	@16		@16		@16
Horsehides6.5	0@8.00	6.5	0@8.00	6.50	@7.85
All country hide	and sh	cins o	nuoted or	n flat	basis.

	BREEFS	PINO	
		2.10@2.15	

#### FRIDAY'S CLOSING

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#### **Provisions**

Increased hog receipts at all marks points are encouraging to packers, a few more weeks of good receipts will be needed before any sizable offering of pork items will be possible. Men while, most trading is in small lots at full ceiling prices.

#### Cottonseed Oil

December 14.31n; March 14.31n; May 14.10b; July 14.00b; Sept. 13.50b. No.

#### LIVESTOCK AT 68 MARKETS

Receipts in September, 1945, her kill, shipments, as reported by the War Food Administration, Office of Prode tion & Marketing Administration.

#### CATTLE Receipts

Sept., 19452 Sept., 19442 5-yr. Sept. av1	,105,730	975,118 986,900 877,447	1,10,00 1,16,00 107,10	latter is the ind
Sept., 1945 Sept., 1944 5-yr. Sept. av	CALVES 688,754 757,536 651,116	397,344 512,108 382,215	295,300 294,600 211,734	who cla use sele discard dustry

5-yr.	Sept.	av	651,116	382,215	211,714
		-	HOGS		
Sept.	, 194	5	1,190,148	771,846	415.66
Sept.		4		1,597,008	98,30
S-VP.	Sent.	BV	2.402.258	1.723.601	679 MI

	DREEK WED	WEWTHO	
Sept	19452.811.345	1.006.048	1.764.00
Sept	19443,420,809	1.318.966	2,078.00
	ept. av3,281,137	1,322,880	1.913.97

#### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Oct. 20, 1945, were 7,88 000 lbs.; previous week 6,739,000 lbs. same week last year, 7,041,000 lbs. Jauary 1 to date, 290,601,000 lbs.; same period a year earlier, receipts were 241,647,000.

Shipments of hides from Chicago in week ended Oct. 20, 1945, were 6,044, 000 lbs.; previous week 4,559,000 lbs. same week last year 3,842,000 lbs. Jasuary 1 to date, 187,344,000 lbs.; conpared with 176,385,000 lbs. a year age

#### U. S. ASKS MEAT OFFERS

The Meat Merchandising Division the Livestock Branch this weekend vited offers under conditions of Schedul FSCC-10 for the following: 1. From dressed sow sides, all weights; a frozen, skinless, boneless, fatted should ders; 3. frozen regular pork trimming The Chicago buying office said it w appreciate prompt and substantial ings of these items.

## ILLBRONZE ALUMINUM PAINTS -on quara! **AINTAIN** YOUR OUIPMENT

and deterioration with ILLBRONZE Aluminum Paints! Walls, vats, metal parts, boilers, refrigerators, pipes and other equipment can be quickly and economically protected with ILL-BRONZE - a quality product. Consult your nearest hardware, mill supply or paint dealer. If not available, write for samples and prices.



LLINOIS BRONZE POWDER CO.,

Dept. IM, 2023 S. Clark St., Chicago Ió

#### Rationing End in Sight

(Continued from page 7.)

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The committee also pointed out that the primary need of the nation's econgraturing the reconversion period is resincreasing production and stated that where there is conflict between rigid holding of the price line on one hand, and increasing production on the ther, the latter must now be the conmiling consideration.

Meat industry impatience with OPA over the agency's delay in revising meat pices, as required by the Barkley-Bates mendment, is rising but there were infections this week that an announcement may soon be made on the adjust-

OPA has been holding conferences with the pork and beef advisory committees and has obtained cost and operating data from over 100 firms in all sections of the country.

It is understood that OPA claims that its study shows losses in beef operations, but a slight margin in pork. The latter is disputed by representatives of the industry on the pork committee, who claim that OPA is endeavoring to use selected statements and trying to discard those showing losses. These industry representatives contend that no firm can operate profitably in pork under present conditions unless it completely revolutionizes its operations by discontinuing certain processing, such as curing, and the sale of ordinary wholesale cuts, and substitutes for them the manufacture of sausage. It is pointed out that this involves abandonment of long-established business methods.

The industry has already served notice of its intention to ask for a congressional investigation of OPA's disregard of the Barkley-Bates amendment if the OPA report fails to give the industry a fair margin of profit for the handling of each species of livestock.

#### CATTLE KILLER MUST GIVE CERTIFICATION TO SELLER

A seller of cattle making application to CCC for feeder subsidy must now submit to his county AAA committee a certification from the purchaser that the cattle were bought for slaughter, or will be delivered to a slaughterer for slaughter within 29 days of the date of sale.

This means that all cattle buyers—regardless of whether they are slaughterers, order buyers or other agents, and regardless of whether the cattle are bought at a public market or direct from the producer—must deliver such certification to the seller of each lot of cattle. These certifications are intended to make it possible to prevent duplicate payments on cattle.

### **BEWARE** of Using Cheap Grinder Plates and Knives

They are an expense proven by the facts. They need regrinding often. They wear out in a short time. They require frequent replacement with new plates! Avoid all these expenses by using C-D TRIUMPH PLATES!



#### C-D TRIUMPH PLATES

are guaranteed for FIVE YEARS against regrinding and resurfacing expense. They are reversible and can be used on both sides. They give you two plates for the price of one.

C-D Triumph Plates can be had in all sizes, to fit any make of grinder. They have proven their superiority in all the large packing plants and in thousands of smaller plants in the United States and foreign countries.

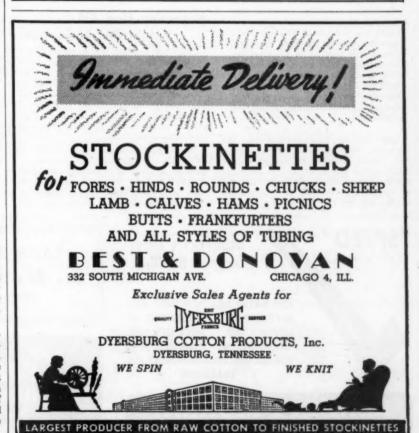
Write for full details and prices!



#### THE SPECIALTY MFRS. SALES CO.

2021 GRACE STREET

CHICAGO 18, ILLINOIS



## LIVESTOCK MARKETS Weekly Review

#### Market Matters

-By The Market Editor-

There were indications last week that marketing of spring farrowed pigs was getting under way, at long last, and larger numbers are really noticeable this week. Most major markets show increases of 25 to 30 per cent over two weeks ago.

This year is probably the latest date on record for the start in marketings of spring pigs. The run was officially under way in September of last year. However, hogs now coming to market are much heavier than in many years and the weekly average weight will probably move higher as the year wears on. For one thing, farmers are in no hurry to sell hogs. Some have an abundance of soft corn in the fields and rather than pick it and have it spoil, they are letting hogs do the work. So it'll take some time to get the fields cleared up; therefore, the delay in marketings. Here's another point that can't be overlooked. Most farmers are pretty sure that hog prices will hold at or near ceiling levels for a long time. Some have even taken the attitude that if they hold till after the first of the year, the pigs will be sold under the new tax year and that could mean quite a saving.

Don't sell the cattle market short for features. Almost every week sees a new record number selling at ceiling limits. Over one-third of the steer receipts, better than 100 loads, cleared at the ceiling of \$18 at Chicago on Wednesday of this week. Supplies of

cattle have been moderately heavy, but still below the broad demand.

The Daily Drovers Journal, a farm newspaper, points out that the prewar popularity of feeder calves is again in vogue, and advances several reasons for this trend. Investment per animal is lower; calves use greater amounts of roughage and grain; the inflation risk is not as great, and also the supply of meats in the future may again be large enough to bring out greater demand for the smaller cuts of meat.

The average selling price of steers at Chicago this week is estimated at \$17.10 per cut., a new all time high. The top for cattle has been up to \$21.50 (back in 1919) but the range of prices was wider with plainer grades selling at lower levels. The bulk of steers are now eligible for the direct 50c per cwt. subsidy, making a total of \$17.60. No wonder farmers are buying any and all feeder cattle. They actually admit they can make money with fat cattle at present prices.

## Argentine Hog Kill Light Due to Drought

Hog marketings in Argentina for 1945 are now expected to reach not more than 80 to 85 per cent of the record marketings of 3,819,900 head in 1944, although, because of heavier average weights earlier in the year, total pork production may reach 90 per cent of last year, the U. S. Department of Agriculture reports.

The expectation that hog slaughter will fall off during the remaining months of 1945 and throughout most of 1946 reflects the scarcity of corn with consequent higher prices following the 1944-45 drought. Following the

harvest of the 1944-45 crop of less than 3,000,000 tons, or about 35 per cent of normal, corn prices have continued rising in response to strong demands for export, feed, and fuel.

Live:

BARROW

Geod and 120-140 140-160 180-180 180-200 220-220 220-240 270-300 300-330 330-360

Medium

80W8:

Good an

270-300 390-330 330-360 360-400

Good:

Mediam 250-556

ELAUGH:

STEERS.

700- 90 900-116 1100-130 1300-150

STREES

STEERS

STREES

HEIFER

cows.

Blood Media Cutte Cuspe

Beef, Sausa Sausa Com

Good Com. Cull

CALVE

BLAUGH LAMBS

700-110

Pork exports for 1945, like he slaughterings, have been running behind the totals for 1944. Shipment through the first months of the current year were somewhat smaller than atticipated. Strikes restricted operations from April through June in nevent of the frigorificos producing for export.

#### HOG WEIGHTS AND COSTS

Average weights and costs of hegs at six markets during September, 1965, as reported by the Office of Production & Marketing Administration.

AND GILTS

			20.00	AFER	
hicago\$14.	.75 \$	314.69	\$14.00	\$14.00	
Cansas City 14.	.50	14.34	18.75	18.74	
maba 14.	.45	14.27	18.70	H.D	
st. Louis National				-	
Stk. Yds 14	.70	14.65	13.95	13.80	
t. Joseph 14	.50	14.38	13.75	13.75	
st. Paul 14	.55	14.84	13.90	13.80	
	BAR	ROWS			
	AND	GILTS	80	WE	
	Sept.,			Sept.	
	1945			3366	
	lbs.	Iba.	Iba.	. De.	
Chicago	294	225	410	201	
Kansas City		226	373	- 80	
Omaha	305	232	389	200	
St. Louis National					
Stk. Yds,	230	206	395	30	
St. Joseph	249	220	878	· 3E	
St. Paul	288	209	288	301	

#### CANADIAN SLAUGHTER

																Sept., 1945	Sept., 1916
Cattle													0			180,774	125,134
Calves													۰	٥		59,825	88,673
Hogs								6			0					299,181	440,501
Sheep		0				0	0	0		0						159,525	122,00

INDUSTRY'S MOST URGENT DEMAND

FORT WAYNE, IND.

DAYTON, OHIO
LAFAYETTE, IND.
CINCINNATI, OHIO
INDIANAPOLIS, IND. MONTGOMERY, ALA.

OMAHA, MEB.

KENNETT-MURRAY

Order Buyer of Live Stock
L. H. McMURRAY

INDIANAPOLIS, INDIANA



Page 38

The National Provisioner-October 27, 1866

#### LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Oct. 25, 1945. sported by Office of Production & Marketing Administration:

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Sept., 3394 235,334 53,673 449,582 232,869

2005 (quotations based as hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul BARROWS AND GILTS: ed and Choice; Good and Choice:

120-140 lbs. ...\$14.00-14.85 \$14.80 only
14.50 onls
14.50-14.85 \$14.80 only
14.50 only Medium: 100-220 lbs..... 14.00-14.85 14.50-14.80 14.00-14.50 14.40-14.55 14.85-14.55 NOWE: Good and Choice:

270-300 lbs.... 14.10 only 390-330 lbs.... 14.10 only 390-300 lbs.... 14.10 only 300-400 lbs.... 14.10 only 14.05 only 14.05 only 14.05 only 14.05 only 13.75 only 13.75 only 13.75 only 13.75 only 13.80 only 13.80 only 13.80 only 13.80 only Good: 400-450 lbs..... 14.10 only 450-550 lbs..... 14.10 only 250-550 lbs..... 12.75-13.75 13.75-14.05 13.50-13.75 13.80 only 13.50-13.80

SLAUGHTER CATTLE, VEALE	RS, AND CA	LVES:		
STREERS, Choice:				
780- 800 lbs 17.25-18.00 900-1100 lbs 17.50-18.00 1100-1300 lbs 17.50-18.00 1300-1500 lbs 17.50-18.00	16.50-17.75 16.50-17.90 16.75-17.90 16.75-17.90	16.50-17.50 16.75-17.65 17.00-17.65 17.00-17.65	16.75-17.65 17.00-17.65 17.00-17.65 17.25-17.65	16.75-17.70 17.00-17.70 17.00-17.70 17.00-17.70
STEERS, Good:				
700- 900 lbs 14.75-17.25 900-1100 lbs 15.25-17.50 1100-1300 lbs 15.75-17.50 1800-1500 lbs 15.75-17.50	14.25-16.50 14.50-16.50 14.75-16.75 14.75-16.75	14.50-16.50 14.75-16.75 15.00-16.75 15.00-16.75	14.50-17.00 14.75-17.00 15.25-17.25 15.25-17.25	14.50-17.00 14.50-17.00 14.50-17.00 14.50-17.00
STEERS, Medium:				
700-1100 lbs 12.00-15.25 1100-1300 lbs 12.25-15.75	12.00-14.50 12.50-14.75	11.75-14.75 12.50-14.75	12.50-14.75 18.25-15.00	11.00-14.50 11.00-14.50
STEERS, Common: 700-1100 lbs 10.50-12.25	10.00-12.50	10.00-12.00	10.25-12.50	9.00-11.00
HRIFERS, Choice:				

600-800 lbs.... 16.50-17.50 16.25-17.50 16.25-17.50 16.00-17.50 15.75-17.50 800-1000 lbs.... 17.25-18.00 16.25-17.50 16.50-17.65 16.25-17.65 16.00-17.70 600-800 lbs.... 14.25-16.75 14.00-16.25 14.50-16.00 14.25-16.25 13.00-15.75 800-1600 lbs.... 14.75-17.25 14.00-16.25 14.75-16.25 14.50-16.25 13.00-16.00 HEIFERS, Medium:

500- 900 lbs..... 11.00-14.75 11.00-14.00 10.50-14.25 10.50-13.75 10.50-13.00 HRIFERS, Common: 500-900 lbs..... 9.75-11.00 9.00-11.00 9.00-10.50 9.25-10.50 8.50-10.50

 
 Good
 12.50-14.25
 11.50-13.50
 11.75-13.25
 12.00-13.50

 Medium
 11.50-12.50
 9.50-11.50
 10.25-11.75
 10.25-12.00

 Cutter & com.
 7.50-11.50
 7.75-9.50
 7.25-10.25
 7.75-10.25

 Canner
 7.00-7.75
 6.00-7.76
 6.25-7.25
 6.25-7.25
 6.25-7.75
 BULLS (Ylgs. Excl.), All Weights:

om. ...... 9.00-10.50 8.00-10.00 8.50-10.50 7.75- 9.75 7.00- 9.25

VEALERS: CALVES:

#### SLAVOHTER LAMBS AND SHEEP:

å		

LAMB8:					
Good & choice Med. & good Common	12,50-14.25	18.75-14.25 12.25-13.50 10.25-11.75	14.00-14.60 12.25-13.75 10.50-11.75	14.00-14.00 12.75-13.75 11.00-12.50	13.50-14.00 10.50-13.25 9.50-10.25
TIG. WETHERS:					
Good & choice Med. & good	12.00-12.50	********		11.25-12.00	11,50-12.25
mes. at good	10.50-11.75			10.00-11.00	9.50-11.25
BWES:	6.00 6.70			F 70 000	

Com. 4 med... 5.00- 6.00 5.25- 5.75 5.50- 5.75 5.50- 6.00 5.50- 6.40 Quotations on wooled stock based on animals of current seasonal market wights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 pelts.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, opposed to averaging within the top half of the Good and the top half of the Medium grades, respectively.



### Superior Packing Co.

Price

Quality

Service

Chicago



St. Paul

#### DRESSED REEF **BONELESS BEEF and VEAL**

Carlots

Barrel Lots

#### HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS

BEEF · VEAL · PORK · LAMB HUNTERIZED SMOKED AND CANNED HAM

William G. Joyce Boston, Mass.

F. C. Rogers Co. Philadelphia, Pa.



A. L. Thomas Washington, D. C.

Local and Western Shippers Pittsburgh, Pa.



SOUTHEASTERN LIVE STOCK ORDER BUYERS

223 EXCHANGE BUILDING BOURBON STOCK YARDS

LOUISVILLE 6, KENTUCKY

OFFICE TELEPHONES JACKSON 6492-1835

#### PHILADELPHIA BONELESS BEEF CO.

223 Callowhill Street • Philadelphia 23, Pa. RECEIVERS OF

Straight and Mixed Carload Shipments

BEEF AND PORK

B.A.LEST. 13

Long Distance 518

Bridge 6261 · Phone ·

- HOGS ON ORDERS-SHIPPED EVERYWHERE
- WE SELL STOCK PIGS
- . NO ORDER TOO SMALL OR TOO LARGE

#### HARRY L. SPARKS & Co.

NATIONAL STOCK YARDS - ILLINOIS

For Service and Dependability

E. N. GRUESKIN CO.

CATTLE ORDER BUYERS SIOUX CITY, IOWA

#### THE E. KAHN'S SONS CO. CINCINNATI, O.

"AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cars of Beef, Veal, Lamb and Provisions

BOSTON 9-P. G. Gray Co., 148 State St. CLEVELAND 15-Fred L. Sternheim, 801 Caxton Bldg. NEW YORK 14—Herbert Ohl, 441 W. 13th St. PHILADELPHIA 6—Earl McAdams, 204 Wainut Place WASHINGTON 4-Clayton P. Lee, 515 11th St., S. W.

#### SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended October 20, 1945.

#### CATTLE

	ended Oct. 20	Prev. week	week, 1944
Chicagot	17,748	21,720	20,460
Kansas City	29,941	29,798	27,764
Omaha*	22,388	22,651	25,777
East St. Louis.		17.019	17,720
St. Joseph	13,006	15,304	13,282
Sioux City	10,510	9,215	10,852
Wichita*	5,456	6,392	4.325
Philadelphia	3,606	3,489	2.368
Indiauapolis	2,418	9,715	1.938
New York &	*		
Jersey City.	13,217	13,497	13,649
Okla. City*		19,499	19.383
Cincinnati		6,274	8,018
Denver	9,536	10,007	10.589
St. Paul		16,099	17,657
Milwaukee	5,415	6,708	4,586
(Botol	199 710	200 044	109 369

\*Cattle and calves.

#### HOOS Chicago ..... 51,722 45,874 81,923

Kansas City	17,950	15,631	42,645
Omaha	14,502	12,927	35,364
East St. Louis1	26,001	26.957	65,060
St. Joseph	11,297	9.092	18,953
Sioux City	8,059	8,044	18,690
Wichita	1.778	2,296	3,635
Philadelphia	4.640	5,577	13,234
Indiana olis	10,703	4 9,715	22,547
New York &			
Jersey City.	18,060	23,667	53,241
Okla. City	4.479	4,894	6,343
Cincinnati	7,368	6,037	21,824
Denver	5.434	4,798	9,396
St. Paul	8.041	6,440	25,549
Milwaukee	3,529	3,173	9,180

Total .....193,563 185,087 427,584 <sup>1</sup>Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

Chicagot	10.810	15,859	19.507
Kansas City	30,467	20,052	37,670
Omaha	82,160	82,534	35,578
East St. Louis.	10.556	17.546	13,093
	16,440	15,093	16.389
St. Joseph			
Sioux City	15,542	15,870	22,930
Wichita	1.447	1,767	1.469
Philadelphia	4,881	3,743	8,790
Indianapolis	2.137	3,246	3.119
New York &	-1-00	0,200	0,111
Jersey City.	58,251	59,542	55,491
			5,554
Okla. City	3,314	3,020	
Cincinnati	547	483	3,188
Denver	13,665	16.605	21,012
St. Paul	20.662	23,157	26,620
Milwaukee	1.076	908	892
and the same of the			-
Total :	991 095	990 909	966 905

†Not including directs.

#### NEW YORK LIVESTOCK

Livestock prices at Jersey City, Oct. 22, 1945:

#### CATTLE:

Steers,	gd.	de	ch.			!	\$18.00 @	18.5
Steers,	med	. 4	k gd				16.00@	17.5
Cows,	com.	å	me	d.			9.75@	
Cows,	can.	&	cut.				7.25@	9.2
Bulls,	com.	å	gd.		0 1		9.00@	11.5

Bulls,	com.	& g	d		9.00@	11.50	
ALVES	:						
Vealer	, gd	. &	ch	\$1	8.00@	18.60	
Vealers	. CO	m. t	o gd.	1	12.00	16.50	

HOGS	:											
Gd.	å	ch.							0	0		.\$15.30

AMBS:		
Lambs, gd.	& ch\$16.00@16.50	į
Ewes, med.	to gd 5.50@ 7.50	

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Oct. 20, 1945:

Cattle Calves Hogs\* Sheep Salable ... 1,452 947 226 1,902 Total (incl. directs) .10,043 9,309 10,259 49,451

Previous week: Salable , 1,244 1,318 253 2,621 Directs

incl.... 9,385 9,282 11,261 55,069 \*Including bogs at 31st street.

#### RECEIPTS AT CHIEF CENTERS

Receipts at leading mar. kets for the week ended October 20 were reported to be as follows:

Purcha at princi-ing Satu-reported 810NER

Armour Cudahy Swift Wilson Indepen Others

Cattle Hagle, man, 16 South

Armous Swift Hunter

Total

Total Not :

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Gall's Kahn' Lorey Meyer Schlas Schro Natio Other Shipp

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END	ED:	Cattle	Hoga	Phone
Oct.		388,000	182,000	871,600
Oct.		430,000	164,000	461.60
1944		387,000	383,000	542 000
1943		447,000	598,000	600 AM
1942		356,000	481,000	510,000

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942					0		0					0			۰	0	0	0	0	0		0	2,1	3	90	n	i
																								-	-	î	ı

AT 7 WEE END	IK	KETS, Cattle	Hogs	Dies
Oct.		275,000	128,000	227,600
Oct.		301,000	107,000	244.00
1944		266,000	249,000	301,606
1943		247 000	423,000	380,000

#### CORN BELT DIRECT. TRADING

(Reported by Office of Production &

Des Moines, Ia., Oct. 25-At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were fully steady for the week.

#### Hogs, good to choice: 160-180 lb.....\$13.50@145 180-240 lb......14.20@145 240-330 lb.....14.20@145 330-360 lb.....14.20@145

Sows:										
270-360	lb.									\$13.45@11.70
400-550	lb.		0	0		0	0	0		18.45@11.78

Receipts of hogs at Com Belt markets for the week ended Oct. 25 were as fallows:

									This week	Same day last wk.
									20,500	13,490
Oct.	29.					۰	0		17,800	34,360
Oct.	22.						۰		25,300	19,500
Oct.	23.								20.500	35,786
Oct.	24.					p			22,800	15,386
Oct.	25.	0	9	0	0	9			29,200	17,900

#### RECORD ANIMAL PRICES

Two all-time records were established at the 1945 American Royal Market Animal Show and Sale when the grand champion lamb sold at \$6.50 per lb. and the champion hog went at \$1.50 per l The grand champion steer commanded \$2.25 per lb.

Buyers from all sections of the country paid more thu \$45,800 in excess of ceiling prices prescribed by the OPA for offerings of cattle and hogs and in excess of the present top market values for lambs.

#### PACKERS' **PURCHASES**

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steer

Purchases of livestock by packers at principal centers for the week end-ing Saturday, October 20, 1945, as reserted to THE NATIONAL PROVI-8008 EB:

Armsur, 912 hogs and 511 shippers; swit, 388 hogs and 561 shippers; Wilson, 301 hogs; Western, 967 hogs; Agar, 927 hogs; Shippers, 4,210 hogs; Olices, 10,748 hogs.

Total: 17,743 cattle: 3,296 calves: 18,418 bogs: 10,840 sheep.

KANSAS CITY

Cattle	Calves	Hogs	Sheep
Armour 4,913	2,198	770	6,639
Salahy 3.9'8	2.265	508	5,108
Swift 4.210	1,910		5,605
Wilson 3,032	2,039	602	2,048
Cambell . 1.988	***	***	***
Kornblum . 1,187 Others 8,482	571	1,435	7,675
Getal 97.790	8.978	3.988	27.070

ATEAMO

		ttle and Calves	Hogs	Sheep
Ar	TB0m	7,200	1,834	4,946
Cu	dahr	4,079	1,478	5,725
Bu	rift	5,979	979	6.810
	ilson		1,218	1,103
In	dependent .		635	
00	hers	0.00	3,165	
			WW	AAT.

Cattle and calves: Kroger, 905; Bagle, 60: Greater Omaha, 170; Hoff-man, 108; Rothschild, 472; Roth, 236; Sonth Omaha, 1,572: Merchants, 30. Total: 22,287 cattle and calves; 3,300 hogs and 18,584 sheep.

E. ST. LOUIS

0	attle !	Calves	Hogs	Sheep
Armour	4.141	2,615	2.364	4,541
Swift!	5,029	4,997	1,754	5,081
Krey			171	***
Eeli			852	0.0.0
Sieloff			293	
Others	5,491	282	1,224	388
Shippers1	0,576	2,401	6,354	2,632
Total2	6,926	10,295	15,468	13,208

ST. JOSEPH Cattle Calves Hogs Sheep

Armour 3,908 Others 3,887	1,816 322	2.546 917	3,391 1,061
Total12,295 Not including 36 5,755 hogs and	0 cattl	e. 187	calves.
direct.	0,362 8	sneep	bought

SIOUX CITY

Cattle	Calves	Hogs	Sheep
Cudahy 4,433	287	2 241	8,310
Armour 4,209	327	2,230	4.350
Swift 2,446	273	1,424	1,704
Others 575	***	29	***
Shippers 9,270	***	2,525	2,164
Total20,933	887	8,449	16,528

WICHITA

	actie i	CHIVES	TIORS	aneeb
Cudahy	2.070	1,247	786	1,447
	1,114		***	***
Ostertag. Dold	200	000	105	
Sunflower .	81	***	706 181	***
Piencer Others	3,700	***	951	108
Total	7,802	1,247	2,729	1,555

OKLAHOMA CITY Cattle Calves Hora She

Armour Wilson Others			3,792 3,987 10	291 2 '9 640	579 903
Not i	nelu	ding 2	7,780 19 attl	a 3 90	1,482 9 hogs

CINCINNATI

	Cattie	Calves	Hogs	Sheep
Gall's				499
Kahn's	1,295		2.363	
Meyer		000	357	***
Schlachter.	111	4 9 9	1,762	
Schroth	121	0.00	- 111	000
National	318	0.00	1,685	0.00
Others	2.638	1.023	800	221
Shippers	. 77	445	1,390	4.399
Total		1,468	8,266	5,119
Not incl begs bough	uding it direc	1,928 ca	ttle a	nd 736

FORT WORTH

Armour Swift	3,679	Calves 8,368 10,094	28	Sheep 11,775 17,235
Bonnet . City Rosenthal .	810 853 371	186 115 86	15 15 23	
Total	9,629	18,840	122	29,010

	Cattle	Calves	Hogs	Sheep
Armour Swift Cudaby Others	1,777	516 1,061 174 144	1,972 813	12,470 8,797 3,815 13,277
Total	7,826	995	5,616	38,359
	BT.	PAUL		

	B-A-1	X M V L		
	Cattle	Calves	Hogs	Sheep
	1,574		3,180	
Cudaby	1,123	932		1,874
	5,121		4,861	13,453
Others	13,300	1,900	***	***
Total	21,127	12,346	8,041	20,662

TOTAL PACKER PURCHASES

				Week ended Oct. 20	Prev. week	Cor. week, 1944
Cattle				178,569	197,319	161,615
Hogs				87,923	76,649	183,403
Sheep				165,596	202,143	205,064

#### CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stock Yards for current and comparative periods.

#### RECEIPTS

Cattle	Calves	Hogs	Sheep
Oct. 19 2,877	500	7.841	6,702
Oct. 20 1,711	915	3,202	4,281
Oct. 2218,588	1.927	6,317	7,218
Oct. 23 7,267	1,155	13,512	6,023
Oct. 2411.901	812	12,750	7,213
Oct. 25 6,000	800	13,000	500
•Wk.			
so far43,723	4,704	44,583	25,727
Wk. ago42,918		38,471	
194444,711		86,539	
194350,792		96,352	

\*Including 3,170 cattle, 518 calves, 27,563 hogs and 10,244 sheep direct to packers.

Cattle	Calves	Hogs	Sheep
Oct. 19 1,397	95	739	1,744
Oct. 20 303	80	184	. 91
Oct. 22 5,505	278	500	1,755
Oct. 23 3,550	442	965	778
Oct. 24 5,544		972	447
Oct. 25 2,500	200	1,200	600
Wk.			
so far17,098	1,234	3,646	3,580
Wk. ago17,597	2,097	3,287	3,369
194414.599	459	3,743	2,694
1948 20,559		2,738	4,748

#### OCTOBER RECEIPTS

											1945	1944
Cattle											188,700	192, 50
Calves											23,156	28,349
		*	*	×	×	*		*			180,297	268,976
Sheep	0					. 0	.0		9		138,936	171,72

#### OCTOBER SHIPMENTS

								1945	1944
Cattle								74,570	63,879
Hogs	0							13,946	15,107
Sheep					0	*		20,457	16,035

#### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago parkers and shigners week ended Thursday, Oct. 25, 1945:

	Week ended Oct. 25	Prev. week
	purch16,150 purch 3,791	14,733 3.915
Total	19,941	18,658

#### PACIFIC COAST LIVESTOCK

Receipts for five days ended October 19:

	Cattle (	Calves	Hogs	Sheep
Los	Angeles8.843	1,437	918	258
San	Francisco. 1,750	840	625	2,550
Port	land2.665	600	230	1.950

## SALT IS IMPORTANT!

 Are you using the right grade, the right grain, the right amount of salt? Does it meet your needs 100%? If you're not sure, we'll gladly give you the answers based on your individual requirements. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. IY-10.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

### WESTON TRUCKING & FORWARDING CO.

Specializing in Trucking Packinghouse Products Throughout New York Metropolitan Area

Jersey City, N. J. 53 Gilchrist Street



BEEF . BACON . SAUSAGE . LAMB **VEAL • SHORTENING • PORK • HAM** · VEGETABLE OIL ·

=THE WM. SCHLUDERBERG - T. J. KURDLE CO.== MAIN OFFICE-PLANT and REFINERY 3800-4000 E. BALTIMORE ST. BALTIMORE, MD.

WASHINGTON, D.C. ROANOKE, VA.

GRIND YOUR BY-PRODUCTS



The Profitable **Gruendler Way** 

HASHER commended or Carcasses and Greasy



ER and PULVERI

2915-17 North Market St., ST. LOUIS (6), MO.

#### MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing

	Administration.)	New York	Phila.	Boston
	WESTERN DRESSED MEA	TS		
STEERS, carcass	Week ending October 20, 1945 Week previous	7,802	2,509 2,799 1,599	1,243 1,202 355
COWS, carcass	Week ending October 20, 1945 Week previous	. 3,333	2,469 2,947 2,129	1,972 1,748 1,690
BULLS, careass	Week ending October 20, 1945. Week previous	322	46 46 73	164 186 263
VEAL, carcass	Week ending October 20, 1945 Week previous	. 12,833	2,969 1,983 1,713	642 1,164 1,343
LAMB, careass	Week ending October 20, 1945 Week previous	24,570	8,970 8,875 11,483	10,425 11,697 18,176
MUTTON, carcass	Week ending October 20, 1945 Week previous	7,788	1,618 1,831 1,574	2,859 2,935 3,726
PORK CUTS, 1bs.	Week ending October 20, 1945. Week previous	. 940,987	262,880 233,073 244,230	60,333 32,845 69,323
BEEF CUTS, 1bs.	Week ending October 20, 1945. Week previous	. 670,070	***	***
	LOCAL SLAUGHTERS			
CATTLE, head	Week ending October 20, 1945. Week previous	13,607	3,606 3,489 2,368	***
CALVES, head	Week ending October 20, 1945. Week previous	9,421	1,828 2,150 2,379	***
HOGS, head	Week ending October 20, 1945. Week previous	23,667	4,640 5,577 13,234	
SHEEP, head	Week ending October 20, 1945. Week previous	58,251 59,002	4,881 3,743 3,790	
Country dressed lambs. Previous w shown above.	product at New York totaled 3 reek 3,217 yeal, 3 hogs and 957	,918 veal, lambs in	2 hogs addition	and 345

#### WEEKLY INSPECTED SLAUGHTER

Inspected cattle slaughter at 32 centers for the west ended October 20 reached a new high point of 276,070 head. This compares with 260,819 a week earlier and 262,609 a year ago. Kill of all other classes of livestock was above a west earlier, but at the same time totals were under a year ago.

NORTH ATLANTIC	Cattle	Calves	Hogs	Day
New York, Newark, Jersey City Baltimore, Philadelphia NORTH CENTRAL	13,217 5,994	9,966 1,244	18,060 9,128	場間
Cincinnati, Cleveland, Indianapolis. Chicago, Eiburn St. Paul-Wisconsin Group <sup>1</sup> St. Louis Area <sup>2</sup> Sloux City Omaha Kanssas City Iowa & So. Minn. <sup>2</sup> SOUTHEAST <sup>4</sup> SOUTHEAST <sup>4</sup> SOUTH CENTRAL WEST <sup>5</sup> ROCKY MOUNTAIN <sup>6</sup> Pacific <sup>7</sup> Total Total prev. week Total last year. 'Includes St. Paul, S. St. Paul and News Green Bay, Wisc. <sup>2</sup> Includes St. Louis Nation off St. Louis Mo. <sup>6</sup> Includes Cedar Rapids.	32,450 29,070 20,710 10,510 19,119 29,941 14,989 11,915 34,551 7,094 31,656 276,070 260,819 262,609 port, Minal Stocl	kyards, I oines. Fo	ison, Mil	is, III.
City, Marshalltown, Ottumwa, Storm Lake, Austin, Minn. Includes Birmingham, Dothai Fla., and Albany, Atlanta, Columbus, Mo Includes S. St. Joseph, Mo., Wichita, Kan., Texas. "includes Denver, Colo., Ogden, and Angeles, Vernon, San Francisco, San Jose, Sac	Waterlo n, Monts ultrie, Oklahom Salt La	o, Iowa, comery, A Thomasvi a City, ( ake, Utal	and Albila.; Tall lle, Tift lkla., Ft.	ert Lea, ahassee, on, Ga. Worth

#### SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	•	Unttle	Caives	Hop
Week ende	Oct. 19	4,982	3,608	1.02
Last week		4,628	2,944	1,752
Last year		2,877	2,356	10,382

#### FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE

"Glorified"

HAMS . BACON . LARD DELICATESSEN



PACKERS - PORK - BEEF John J. Felin & Co.

INCORPORATED

4142-60 Germantown Ave. PHILADELPHIA 40, PENNA.

### CANNING MACHINERY

FRUITS · VEGETABLES · FISH · Etc

DEHYDRATING EQUIPMENT

DEHYDRATING EQUIPMEN

A.K.ROBINS & CO.INC BALTIMORE, MD

WRITE FOR CATALOGUE

### Wilmington Provision Company

CATTLE - HOGS - LAMBS - CALVES
TOWER BRAND MEATS

U. S. GOVERNMENT INSPECTION WILMINGTON, DELAWARE



Liberty Bell Brand

Hams — Bacon — Sausages — Lard — Scrapple F. G. VOGT & SONS, INC. — PHILADELPHIA, PA.



PORK PRODUCTS—SINCE 1876
The H. H. MEYER PACKING CO.
Cincinnati, Ohio

#### **Equipment Wanted and for Sale**

#### MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P.
A.C. motor; 1-Meekin crackling expeller; 2-4x8
and 4x9 lard rolls; 1-Brecht 1000 lb. meat mixer;
1-4x12 mechanical cooker; 1-#41 meat grinder;
1-#27 Buffalo silent cutter; 1-Brecht 200 lb.
sausage stuffer; 1-Creasy #55 and 1-Victor #3
ice breaker. Send us your inquiries. WHAT
HAVE YOU FOR SALE? Consolidated Products
Co., Inc., 14-19 Park Row, New York City 7, N. Y.

#### Plants Wanted and for Sale

#### Sausage Factory in California

Netting \$15,000 to \$20,000 per year, B.A.I. inspection. Trade name copyrighted. Price \$60,000. FS-315, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: To buy or lease, small packing plant with B.A.I. inspection, for slaughtering hoge and cattle. W-133, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### Plants Wanted and for Sale

#### Slaughter House for Sale

Brand new. Full government inspection. Louise next to unit n stockyard and on railroad site In large Obio city. Must sell quickly to the receivership estate. H. J. Glickman, Fublic Spars Building. Cleveland 13, Obio.

See Page 43 opposite for other Classified Ads.

Page 42

The National Provisioner-October 27, 196

CL.

Ser

a years' moviedge a all phase insuledge rision of Chicago d PROVISIC III.

LIMY vete charged at tion with had 5½ yeard two yeardensules and years of the chicago 5,

Twelve ye tering an senior in perienced inancial r and general Box W-319

> MANAGEI years' proindustry. including ing. sausstion. Capdepartment operation. W-318, Till Dearborn is

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SAUSAGE position were west to covers min THE NAT St., Chica.

Age 34, packing is accounting help. Nor 34,000. Whation A Chicago 5,

Experience tion, full knowledge ciently as THE NAT Ave., New EXPERIE make full kandle he liable con VISIONEI

CASING casing maing foren THE NAT St., Chica

WANTEI stock but Excellent confidenti W-303, T Dearborn

WANTEI oughly u and bacon also who W-314, T Dearborn

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## CLASSIFIED ADVERTISEMENTS

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27, 196

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

#### Servicemen's Classified Ads

gabes: married, age 38. University graduate, pars' meat packing experience. Detailed marietie of pork division. Especially qualified all phases of curing and smokehouse. Accurate nawiscape focats and job nanlysis and super-time of personnel. Also industrial engineer. Okago district only. W-316, THE NATIONEER, 407 S. Dearborn St., Chicago 5,

imp veterinary service food inspector to be dis-dured around the first of the year, desires posi-tion with packer or firm supplying packers. Have the packers of the packers of the packers of two years of the packers of two years of the packers of two years of the packers of

#### **Position Wanted**

#### ACCOUNTANT

Twive years in charge of office of small slaughteing and meat packing company. Ten years small sharper of New York C.P.A. firm. Exprised organizer and coat analyst. Detailed and general management. For interview write Ber W319, THE NATIONAL PROVISIONER, 467 5, Dearborn St., Chicago 5, Ill.

MANAGER or SUPERINTENDENT: Twenty-four years practical experience in the meat packing industry. Through knowledge of all operations, necessarily and the supering states and distributions. Capable of organizing and controlling every departmental function for efficient and economical operation. Age 45. Available on short notice. W418, THE NATIONAL PROVISIONER, 407 8. Destror St., Chicago 5, Ill.

SAURAGE MAKER and SUPERVISOR: Wants putition with reliable medium sized plant. East of west territory preferred. Practical experience overs many years in the manufacturing and successing of meats. Sober and dependable. W-320, TRE NATIONAL PROVISIONER, 407 S. Dearborn S., Chicago 5, Ill.

#### OFFICE MANAGER

Age 34, married. 15 years' experience in meat seeking in all phases of accounting, departmental seeming, internal control, supervision of office lelp. Now employed by packer, present salray 4,000. Willing to go anywhere. W-321, THE MATIONAL PROVISIONER, 407 8. Dearborn St., Chicago 5, Ill.

#### Manager-Superintendent

Experience includes buying, selling and produc-tia, full line packinghouse products. Complete toweldge all slaughtering. Handle help effi-ciantly and control costs. Prefer east. W-300, THE MATIONAL PROVISIONER, 740 Lexington Are, New York 22, N.Y.

EXPERIENCED SAUSAGE FOREMAN: Who can make full line of sausage and lonf products and abelie help successfully, desires position with re-lable company. W-322, THE NATIONAL PRO-THHOMER, 467 S. Dearborn St., Chicago 5, III.

CASING FOREMAN: All around hog and beef casing man desires position as foreman or working foreman. Willing to go anywhere. W-311 THE NATIONAL PROVISIONER, 407 S. Dearborn R., Chicago 5, III.

#### **Help Wanted**

WANTED: Experienced all around beef and small stack batchers, also calf skinners and beef boners. Excellent opportunity, good pay. Replies held casidential. Plant located in Baffalo, N.Y. W. 305, THE NATIONAL PROVISIONER, 407 S. Darbers St., Chicago 5, Ill.

WANTED: A-1 sausage maker, married, who thoroughly understands curing and processing hams and bacon, making sausage and mest specialties, also who can handle help. State salary desired. W.314, THE NATIONAL PROVISIONER, 407 S. Deartern St., Chicago 5, III.

#### Help Wanted

#### WANTED: CONSTRUCTION ENGINEER MEAT PLANTS

Large food distributor has opening for Field Engineer with broad experience in meat packing plant operations. Must have practical knowledge of machinery used in slaughtering and processing plants. Experience required in preparation of engineering plans and specifications, supervision of plant and warehouse construction, including machinery installations. Knowledge of business and office procedures important. Prefer man 35-50 with college training in engineering. Considerable travel required. Permanent position with appropriate salary and attractive future. Write fully in confidence, giving age, education, experience and earnings. Write Box 323, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### Eastern Packing Plant Wants:

A foreman, capable of taking charge of beef dressing department, experienced in killing cattle, calves and sheep. Must be familiar with operations under B.A.I. inspection and have ability to successfully handle help. Give details of past experience, age, references, and salary requirements. Permanent position for right man. W-324, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ACCOUNTANT WANTED: Experienced pork and beef packinghouse cost accountant to take charge of cost department in Cleveland, Ohio plant. Must understand departmental operations. State age, experience, and salary expected. Permanent position. Reply confidential. W-313. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

WANTED: In vicinity of New York, an experienced working sausage foreman. One who can handle help and take responsibility for getting things done right. A real opportunity with good future for a capable man. Give details, past experience, age, salary desired. Replies confidential. W-302, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

HOG FLOOR FOREMAN: Experienced in both killing and cutting operations. Prefer man with some knowledge of casing room and beef floor operations. Federally inspected plant located in central Ohio. Give details of past experience, age and salary expected. W-312, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 6, Ill.

WANTED: SALES MANAGER with executive ability, thoroughly experienced in sales to take complete charge of sales organization in a strictly modern packing plant carrying a complete line in the Pacific northwest. Exceptional opportunity for right man. State experience, W-325, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Sales representative. Manufacturer of meat delivery boxes has several good territories open. Representative now calling on and thor-oughly acquainted with meat packers can handle this item with another line. Commission basis. W-326, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Assistant general manager. Excellent opportunity with a medium size packing company. Requires thorough knowledge of productions, costs and sales. Give details, experience, qualifications, age and salary expected. W-270, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRODUCTION SUPERINTENDENT: Wanted by large mid-west sausage manufacturer. Must know the sausage business and be able to handle help give details of past experience, age, and salary expected. W-106, THE NATIONAL PROVISIONER, 407 B. Dearorn St., Chicago 5, Ill.

WANTED: Siders and backers. Good working and living conditions. Good pay for the right men. Grand Rapids Packing Co., Grand Rapids 1, Mich.

#### Help Wanted

rasfourwards. Head lisements 75c per lis ch. 10% discount fo

WANTED: Salesmen and agents to sell full line of curing salts, seasonings, binders, etc. Territories now open. This is your post war epportunity, chance to become district manager. Write to John L. Magic & Co., 3489 West 51st St., Chicago 32, III.

#### WANTED

Experienced beef butchers
Experienced beef boners
Experienced casing cleaner
Experienced sausage maker

SCHWARTZMAN PACKING CO. P.O. BOX 1358
Albuquerque,
New Mexico

#### ACCOUNTANT

Young man (25-80) experienced in packingbouse costs. Write fully. W-827, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

#### HOG CASING FOREMAN

Large packer needs hog casing foreman. Give full details in first letter. W-329, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

#### Miscellaneous

#### WANTED THE FOLLOWING

4275 lbs. butter in 2 lb. tins
3420 lbs. bacon in tins
3420 lbs. vienna sausage in tins
228 tins jellled tongue
228 tins lelled tongue
228 tins 12/os. lunch meat.
228 tins liver spread. Please wire offerings to Columbia Pacific Distributing Co., P.O.Box 2284 Portland, Oregon.

#### CANNED MEATS WANTED

Excess of government contracts. Civilian canned meats. Wire your offerings.

MARTIN PACKING CO.

127 Belmont Ave., Newark 3, N. J.

#### 960 Acres at \$7.50 Per Acre

2 miles from county seat, Reynolds County, Missouri. River rans through farm. Located about 125 miles aouth of 8t. Louis. About 200 acres is bottom land open for crops, remainder geatly rolling upland fine for pasture. Has considerable good timber. One fair set of buildings. Fine for stock farm or ranch, or for hunting and fashing club. CALEB SMITH. SIKESTON, MISSOURI

#### **Canned Meat Broker**

If you want distribution on the east coast, also export business, we specialize in canned meats only. 20 years' canned meat experience. Quick action on rejects or surplus government contracts. W-283, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

#### **Green Hog Gut Runners**

Wanted in any quantity for processing. Will pay best market prices for spot shipments or con-tracts. Bobsin Casing Co., 941 W. 37th St., Chi-cago 9, Ill.

Small provision manufacturer, and distributor, wants dependable shipper of beef, lamb, port, veal, etc. Located in northern New Jersey. We have up-to-date equipment, including new refrigerated trucks. We have almost 200 outlets including several large chains. Can furnish the highest type references. W-329, THE NATIONAL PROVISIONER, 407 8, Dearborn St., Chicago 5, Ill.

WANTED: Two dry rendering cookers or dryers,  $5 \times 10$  to  $5 \times 12$ . One large feather dryer. Poultry-land, Incorporated, P. O. Box 371 Gainesville, Georgia.

## Meat and Gravy

Restaurants, dining cars and hash houses in general should quit garnishing hash with eggs, pineapple and parsley and whathave-you, and get back to serving plain, crisped hash the good old way. This opinion expressed editorially in the October 27 issue of the Saturday Evening Post, is based on the following reasoning: "Corned-beef hash has enjoyed a long and honorable history in this country and, at the risk of assuming moral leadership and all the inconvenience that this entails, we suggest that in the purifying process of reconversion it be stripped of some of the accessories with which it has been bedizened in recent years. Partisans may cry, 'Shame! Shame!' but it strikes us that serving the hash with a poached egg slapped atop it betrays ignorance of elementary physics and rococo taste in the cooking galley. A poached egg exudes hot moisture, and moisture of any kind is the enemy of crispness. Only a disciple of Salvador Dali could possibly approve the egg, and the same goes for parsley and for the irrelevant piece of canned pineapple which some otherwise respectable establishments use to embellish hash. Let's give our corned-beef hash a chance. It has lovely merits all its own, and, if permitted to express itself, can be a blessing to the table. In its present debased state it is a minor curse."



Hoosier Jumbo, the curio from the Indiana state museum who proved a flop as far as an attraction was concerned, is now "living" in the lobby of the Indianapolis Stockyards Exchange building. In case you didn't know, Hoosier Jumbo is touted as the largest hog ever raised in Indiana and tipped the beam at 1,245 lbs. in his heyday. The unappreciative public paid little attention to him at the museum, but he is now the favorite porker at the Indianapolis yards and "lards it" over all the other porkers that enter the confines for the last long mile.



#### Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

The threat of a strike hung over the Chicago Union Stock Yards back in the spring of 1907, and THE NATIONAL PRO-VISIONER suggested that old devil rum might be the underlying cause. In an editorial captioned "Wages and Savings," it was noted: "Someone handy with a pencil has estimated that there are 42,000 men employed daily in the Chicago stock yards and packinghouse district. Six years ago there was not a single savings bank in the district. Today there are four such banks, with 29,500 depositors and savings deposits aggregating more than \$5,000,000. These banks have loaned over \$2,000,000 to be expended on home and business improvements in that neighborhood. At least \$200,000 is sent abroad every year by those depositors who come from foreign lands. And the figurer asks if there is another place on earth offering better opportunity or more favorable conditions for men who are able and willing to work and to save their noney . . . Based on the figures quoted, the query would seem to answer itself. And yet there are rumors of a strike for higher wages on the part of packinghouse workmen-the higher paid skilled workers, too. Possibly the interested parties in such a movement are not in the class of savings bank depositors. Perhaps they prefer to patronize another class of institution which fringes the Yards. That would explain a good deal!"

## ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

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Central Livestock Order Buying Company
Daniels Manufacturing Co. 28 Diamond Crystal Salt Co. 41
Felin & Co., Inc., John J
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Waldman, Herman. Company.       11         Western Waxed Paper Co.       23, 24, 25, 25         Weston Trucking & Forwarding Co.       41         Wilmington Provision Co.       42

While every precaution is taken to insure accuracy, we cannot proantee against the possibility of a change or omission in this inde-

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